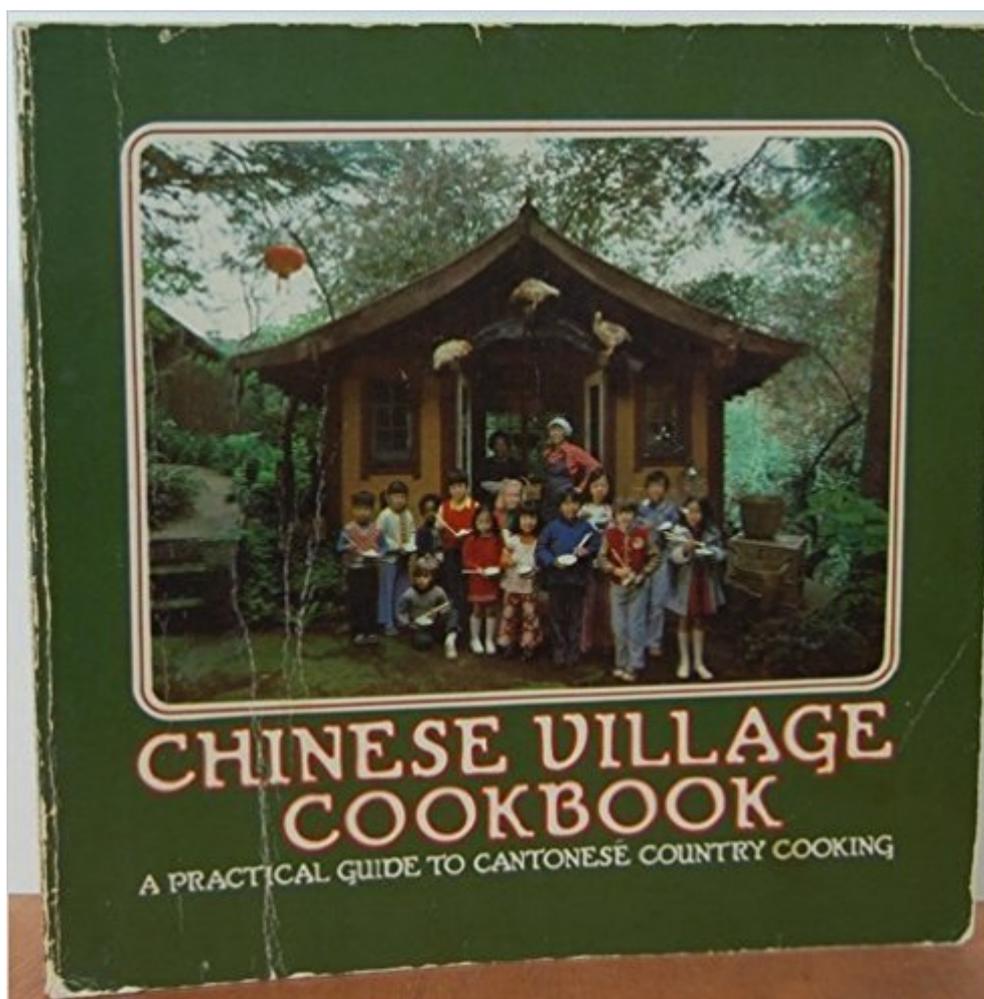


The book was found

Chinese Village Cookbook: A Practical Guide To Cantonese Country Cooking



Synopsis

Rhoda Fong Yee was born in Canton in Southern China. Her childhood was spent in Loan Gon Doan, her father's village. It was her experience during this part of her childhood that inspired Rhoda to write the "Chinese Village Cookbook" about everyday Cantonese village cuisine. This book translates Chinese cooking methods into American kitchen idioms without violating authenticity. It charts stir-frying, provides numerous recipes, photographically lists ingredients (so you know what to look for when you shop), and generally sums up a delicious subject matter with vitality, clarity, and wit. It also talks about day-to-day life in a Chinese village.

Book Information

Paperback: 92 pages

Publisher: Random House Inc (P); 1st edition (February 1, 1975)

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Product Dimensions: 8.4 x 8.4 x 0.4 inches

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Average Customer Review: 4.6 out of 5 stars [See all reviews](#) (30 customer reviews)

Best Sellers Rank: #123,547 in Books (See Top 100 in Books) #47 in [Books > Cookbooks, Food & Wine > Asian Cooking > Chinese](#) #1560 in [Books > Cookbooks, Food & Wine > Regional & International](#)

Customer Reviews

I wasn't expecting much when I borrowed this book from the library. But as soon as I tried one dish, Beef Tomato Curry, I knew I hit a jackpot. Just about every recipe works..and so delicious. The ingredients listed aren't hard to find..especially since I live in the San Francisco area. I ended up going to the copy place and copying the whole cookbook since this book is no longer in print. I did call up the publisher but they have no plans of reprinting. This is the book where I learned proper Chinese cooking techniques. Rhoda Yee explained everything step-by-step. Not only that, but the stories she told of her life and life in the village is so real and heartwarming. These are bonafide authentic Chinese cuisine. To this day, everybody asks me how I make my stir-fried broccoli. They said it's the best broccoli they ever tasted. My husband is so proud of my cooking and embarrassingly tell everyone about it. This little book ranks with my copies of Hazan's Essential of Italian Cooking, Kennedy's Essentials of Mexican cuisine, McDermott's Real Thai and Roden's New

Book of middle Eastern Book. If a fire breaks out in my house, God forbid, these books are the ones I'm going to grab first.

I originally purchased this cookbook in 1976. We lived in an area devoid of Chinese Restaurants and several friends were craving Chinese food. The recipes were easy to follow and the food turned out great. Several friends purchased the book as the result of our dinners. The food took quite a bit of preparation time but the outcome was well worth it. I've lost my original copy and wish it was available now.

This hard to find book is the best Chinese cook book you will ever find.

The recipes are authentic. The tastes are great and the recipes are generally easy to follow. If I wanted to be critical, I'd say I don't need the basic cooking techniques nor the ingredient descriptions. But being Cantonese (born in the US) I've been around Cantonese cooking all my life. So I can understand these chapters are important to those not born into a Cantonese family. I just bought my third copy recently. My first one was given to me in the 70's which disappeared. I bought a second one and again it disappeared... I think members in my family must have been "borrowing" mine... So, now I'm on my 3rd one...

I'm getting practical with my choices for Asian cookbooks, and I really want more REAL recipes, especially from those who still remember (at the time of the original publication, that is) what it was like to live in Mainland China. And I really like the rustic nature of these recipes as well as the history remembered. Okay, this has one of the best egg fu yung recipes I've found. Well, no restaurant around here seems to even remember what that is! The photos are fab. I really LOVE the one of the village tea house with the hens roasted just under the roof! That alone and the story behind it was worth the book itself!

I like this little book very much..the recipes are well written and easy to follow..According to other reviewers the recipes are very authentic Cantonese. That is what I wanted when i ordered it...Try this cookbook if you want to make some very good Cantonese style Chinese food. Why not make it at home instead of going to a restaurant. The taste is just as good.

With all of the books popping up trying to create fusions of every type of food on this planet, it is

really nice to get back to basics, and Rhoda Yee's books are just that, basic traditional Chinese cuisine. I am very happy that I purchased this book, now I can make a dinner for the entire family myself. Isn't cooking so much more personal and better for you? This book nicely compliments her Dim Sum book. There are soup recipes, rice and noodle recipes, chicken, beef and Pork recipes and a few vegetarian dishes. This is a really nicely rounded book. Not too much of one thing.

Been intimidated by cooking Chinese? Buy this book and I promise you you'll be in heaven. I've used this book since it was first published. The best, and I mean the best, egg rolls ever! Just keep buying copies to give to my friends.

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