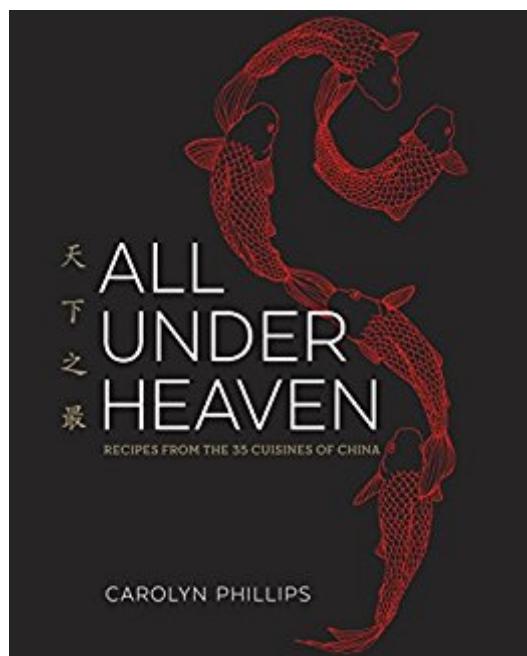


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All Under Heaven: Recipes From The 35 Cuisines Of China



Synopsis

A comprehensive, contemporary portrait of China's culinary landscape and the geography and history that has shaped it, with more than 300 recipes. Vaulting from ancient taverns near the Yangtze River to banquet halls in modern Taipei, "All Under Heaven" is the first cookbook in English to examine all 35 cuisines of China. Drawing on centuries' worth of culinary texts, as well as her own years working, eating, and cooking in Taiwan, Carolyn Phillips has written a spirited, symphonic love letter to the flavors and textures of Chinese cuisine. With hundreds of recipes--from simple Fried Green Onion Noodles to Lotus-Wrapped Spicy Rice Crumb Pork--written with clear, step-by-step instructions, "All Under Heaven" serves as both a handbook for the novice and a source of inspiration for the veteran chef." Los Angeles Times: Favorite Cookbooks of 2016

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Customer Reviews

This book is an amazing piece of scholarship. I've been a follower of Carolyn Phillips's blog as soon as I found it, and obsessively read her weekly Monday posts after I worked through the entire contents of her blog. (Check it out, she's just put up her latest post on eggplants, even though it's

the U.S. Labor Day and directly after her book release!). Right now I'm working through the Shanghai/Yangtze region. My mom is old school Shanghai Chinese (90+) and I'm recognizing recipes and ingredients I haven't seen in years. This is for real, stuff I haven't seen in the U.S. since I was a kid going to banquets, dinners with my parent's friends and restaurants where someone native to Shanghai was ordering. I don't even know how to order many of the dishes or buy the ingredients, and it's killing me! That being said, she's also giving subs and encouraging readers to cook it even if there are ingredients missing. Go for it. Cooking Chinese is adapting yourself to whatever's available. The only comparable author I can think of is the late, great Barbara Tropp, who authored *The Modern Art of Chinese Cooking*. Until now, that was my definitive reference and tour on the breadth of Chinese cooking through its many regions. Carolyn Phillips' book is a step forward, with her identification of regional tastes and examples of regional dishes. Barbara Tropp didn't break out the regions and tastes as clearly or rigorously. I'll report back when I work my way through further chapters. This book is huge. I can tell I'm going to be spending a LOT of time going through this and gaining a better understanding of what's simplistically referred to as "Chinese cuisine". additions : If you're fairly new to Chinese cooking, start with the intro basics section of the book. It's actually a section toward the end of the book. There are going to be some sections, especially in the glossary where some pictures for identification would've helped. Google is your friend. Stick close to PC or tablet when you're going through this section. I've been cooking Chinese for 30+ years after being taught by my mom, and I'm still reading about ingredients in this book I've never even heard of. This book is almost purely recipes, so I recommend pairing it with another Chinese cookbook for Chinese cooking techniques if you're not familiar with them. If you're serious about your Chinese food, buy a copy. I paid for a copy. Zippo influence from anyone or anything.....

This is a vast book. It is almost overwhelming in scope. And some cook book readers will want to disregard this one because it does not have pictures. I think that would be a mistake, especially for cooks who want to delve further into Chinese dishes than what they have already found in general Chinese cooking books. "All Under Heaven" introduces the reader into the intricacies of Chinese food culture regions. It is not an introduction into Chinese cooking. I think this book might be a bit overwhelming for an inexperienced cook; someone unfamiliar with Oriental ingredients. Although, if you glance through the very exemplary "Look Inside" feature on this product page, you will see that many recipes are very approachable, and ingredients readily available from a large well-stocked grocery store. If you are inexperienced, yet very interested in discovering the regional cooking of China, you will be able to tackle these recipes with gumption and determination. While a large

oriental grocery store would surely be a great help, it is not mandatory for maybe a third-to-half of the recipes. If you are out in the middle of nowhere, 's vast array of foodstuffs can come to your rescue. While many of the line drawings are beautiful, without even a few full-color photos, the book is a bit difficult to plow through if your intent is to just glance at the recipes and whiling away a peaceful afternoon. This is a serious book, loaded with information, and not suited for light reading. Each region is covered, but no region is really covered in depth. Each region has sub-regions, and there is a sprinkling of recipes for each. For instance, I was hoping to learn more about Hakka dishes. While there were a few recipes, I yearned for more. Hence, I call this book an "introduction" despite its 500+ pages. There is enough information on each area to whet your appetite. I've written quite a few cook book reviews, and I usually include some of my favorite dishes before I wrap it up. Not this time. This book is truly vast in scope, and I don't really have any favorites. I can say that I started with a temporary download of the book from the publisher Ten Speed Press, and today, now that has it offered for sale, I have purchased my own copy. I can say that the recipes I tried so far produced the predicted results. Now, I want to have the book for my own; to have and hold a hard copy to study it better. It is that kind of book. I bought a hard copy because I think it will be easier to manage than the Kindle version. I want to flip pages back and forth between the recipes, the decent glossary in the back, and the extensive index. Maybe it would give you some insight, if I told you that I now live in a large motor coach, and I do a lot of cooking outdoors. And I am really trying to downsize my cookbook collection, and have gone from over a thousand cook books to a single cabinet-full in the bus. And I still indulged myself with this book..... I am looking forward to really getting to know the recipes in All Under Heaven during the cooler months coming up.*I received a free, temporary download of the ARC of this book from the publishers.

The only Chinese cookbook you will ever need, with recipes from every region of China. Make the effort to go to an Asian grocery and get the special cooking wines, vinegars and soy sauces, because it makes a huge difference in flavor. Book also has well-written stories about the author's experiences.

A great cookbook with recipes from all over China...it's an anthropology of food.

Fascinating to read. I learned so much about China, in addition to those fabulous dishes. I'm about to try a few, although I live in a part of the country where it is impossible to get many necessary

ingredients.

singly handedly my best ever book in chinese cooking! very informative, super professional and its such a joy to read it!

What a treat to read this. And more of a pleasure to cook from it. For those who have explored Chinese cooking through Grace Young and Fuchsia Dunlop's cookbooks, there is vast, welcoming territory to explore here. For those who haven't cooked Chinese cuisine before, and want to try, it's a sure and steady guide into dishes than range from simple to complex. First and foremost though, it's a great read!

I am totally loving this book! I'm really happy to find a good amount of vegetarian recipes in here as well!

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