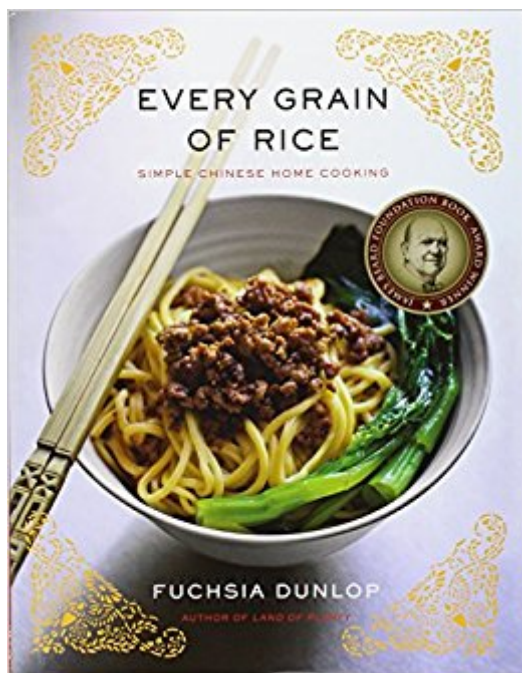


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Every Grain Of Rice: Simple Chinese Home Cooking



Synopsis

2014 James Beard Award Winner in the International Category – “A must-have for anyone who wants to cook Chinese food at home, home cooks and professionals alike.” – David Chang, Momofuku Fuchsia Dunlop trained as a chef in China’s leading Sichuan cooking school and possesses the rare ability to write recipes for authentic Chinese food that you can make at home. Following her two seminal volumes on Sichuan and Hunan cooking, *Every Grain of Rice* is inspired by the vibrant everyday cooking of southern China, in which vegetables play the starring role, with small portions of meat and fish. Try your hand at stir-fried potato slivers with chili pepper, vegetarian “Gong Bao Chicken,” sour-and-hot mushroom soup, or, if you’re ever in need of a quick fix, Fuchsia’s emergency late-night noodles. Many of the recipes require few ingredients and are ridiculously easy to make. Fuchsia also includes a comprehensive introduction to the key seasonings and techniques of the Chinese kitchen. With stunning photography and clear instructions, this is an essential cookbook for everyone, beginner and connoisseur alike, eager to introduce Chinese dishes into their daily cooking repertoire. 150 color photographs

Book Information

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Customer Reviews

“A home cook’s cookbook [Every Grain of Rice] shows how with some good produce, a decent pantry, and some basic technique, Chinese cooking is no harder or more foreign than making a plate of pasta or building a salad.” – Max Falkowitz, *Serious Eats*: New

York“[A] workhorse of a book for everyday Chinese cooking... There are so many treasures in here, you can hardly go wrong. - T. Susan Chang, Boston Globe
“The diversity of the dishes and their simplicity makes this a remarkable book. - Jenn Garbee, Los Angeles Weekly
“Masterly|a non-stop parade of easy-to-execute dishes. - William Grimes, New York Times Book Review
“Fascinating|brimming with important information|. Trust me, this is gold! - Mission Food
“Rare is the cookbook that straddles scholarship and ease, and to convey it with clarity makes Dunlop the preeminent English-language authority on Chinese cooking, maybe ever. - Kevin Pang, AV Club

Fuchsia Dunlop has appeared on NPR’s, All Things Considered, Science Friday, and America’s Test Kitchen Radio, and is a regular contributor to publications including the Financial Times, Saveur, the Wall Street Journal, Lucky Peach, and The New Yorker. She trained as a chef in China and has won four James Beard Awards for her writing about Chinese food. She lives in London.

For some unfathomable reason, the publisher decided to use a very readable bold font for each recipe’s list of ingredients, but the rest of the text is much fainter, and more much difficult to read conveniently. This stands in marked contrast to Dunlop’s earlier book "Land of Plenty", which -- judging by the current price of >\$100 -- must be out of print. The author’s recipes are enticing and clearly explained. In my opinion, those that call for sugar use way to much of it, and the specified amounts of liquid can often be reduced significantly as well (for main dishes, you generally want to end up with a sauce, not a soup). If "Land of Plenty" were available at reasonable cost, it would be my first choice (I’m familiar with it, having checked it out from our local library). But, with the caveat noted above, "Every Grain of Rice" is a good alternative.

This is a great introduction to chinese cooking. I have previously attempted chinese recipes that I have found on the internet, but this collection is much better. I try not to eat a lot of meat, and most of the famous and loved recipes that I’ve come across tend to both be quite meat heavy as well as being very labor intensive. The majority of the recipes in the book rely mostly on vegetables with a few rich savory ingredients. And many take just 5 minutes to prep and another 5 minutes to cook once you have the necessary ingredients. There are also a few recipes that I look forward to cooking on the weekend like the longer braised dishes. I find myself reaching for this book often to

plan quick meals during the week, especially in the coming summer months when the chapter on cold dishes will be very useful for bbqs and days when it is too hot to spend a lot of time in the kitchen. The section on buying ingredients is very useful, but not as good as the same in vietnamese home cooking. Overall, this is a wonderful book that is both a great introduction while still providing a wealth of knowledge about delicious food.

I can tell how satisfied I am with a cookbook based on how long it takes me to buy another book for the same region. I haven't bought any Chinese cookbooks since I found Fuchsia Dunlop's books. My wife, who's Chinese, likes the recipes just as much as I am and her Chinese friends now say she's the best cook they know.

I love this cookbook. I spent 13 years of my childhood in Beijing, China - the child of American journalists. I learned to cook from my ai-yi, and there are some things that I never got around to learning, which has always made me so sad. This cookbook fills in a lot of those gaps, and unlike Dunlop's other books (which I also really enjoy), has a lot more northern Chinese recipes in it. I highly recommend the little dishes in particular, like the variations on "smacked" cold cucumbers. Such dishes are so simple as to barely qualify as recipes, but in my mind are the exact kinds of food that everyone should know how to make, and what makes this book so invaluable.

Easy to see why JB winner. Clear, concise language; interesting background information; ingredients and utensil sections; wonderful pictures to get the juices flowing. Feels like a good investment.

I am obsessed with this cookbook! The recipes are so, so tasty and relatively simple to make once you have some core ingredients on hand. Seriously, buy some ginger, garlic, soy sauce, black vinegar, and some chili sauce and you can make so many dishes with whatever meat or veggies you have on hand. The recipes are well-written, and the photos are beautiful too. Thumbs way up!

What a terrific Chinese cookbook. I especially love that there are photos of the recommended products; I took my cookbook to the Chinese market and the owner found everything from the photos right away. The recipes are delicious and Dunlop explains carefully how to prepare the dishes.

This is the second Dunlop book that I own, and of the two, this is by far my favorite. Chinese cooking is pretty simple, I think the most daunting task for someone who doesn't speak Chinese, is really trying to find all the ingredients and making certain you have the right ones! I had several Chinese friends help me along the way, and learned that just because the bottle says Soy Sauce in English, doesn't mean it's the type that I really need for the dish. Dunlop's book has some excellent discussion about the various ingredients that you will need, and pictures of them as well. Even though I've been cooking Chinese now for a couple years, this book helped me identify what a few jars of ingredients were at my local Asian market that had no English on them. In addition to the pictures of the ingredients, this book happens to also include a lot of photographs of the dishes. So it's nice to be able to see what the dish should look like, compared to how it actually turned out. So far I've cooked about 15 different recipes in this book. All of them have been absolutely wonderful, some more than others, but nothing has been outright disgusting. If anything, I've been able to discover several new foods I'd never tried before--like tofu skin. Sounds odd, but it was fantastic in the red braised beef! My only issues with the book is really the layout. Most Chinese cookbooks seem to be divided simply by high level categories like soup, cold appetizers, poultry, fish, meat, etc. This one is as well, but sometimes why a dish is being placed in a certain spot in the book is confusing. For example, Salt-Fried Pork with Garlic Stems. The focus of the dish is really the garlic stems (it is the biggest ingredient by weight), but the dish is placed in the meat section, whereas the dish Stir-fried Garlic Stems with Bacon is placed in the Garlic & Chives section of the book. So for me, that just seems like odd placement. While there is an index, and you can look up Garlic Stems, you'll only find the one recipe with the bacon which doesn't help very much! Overall it is a solid book, and if you are looking to explore some classic home-style Chinese cooking, this book is an excellent place to start.

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