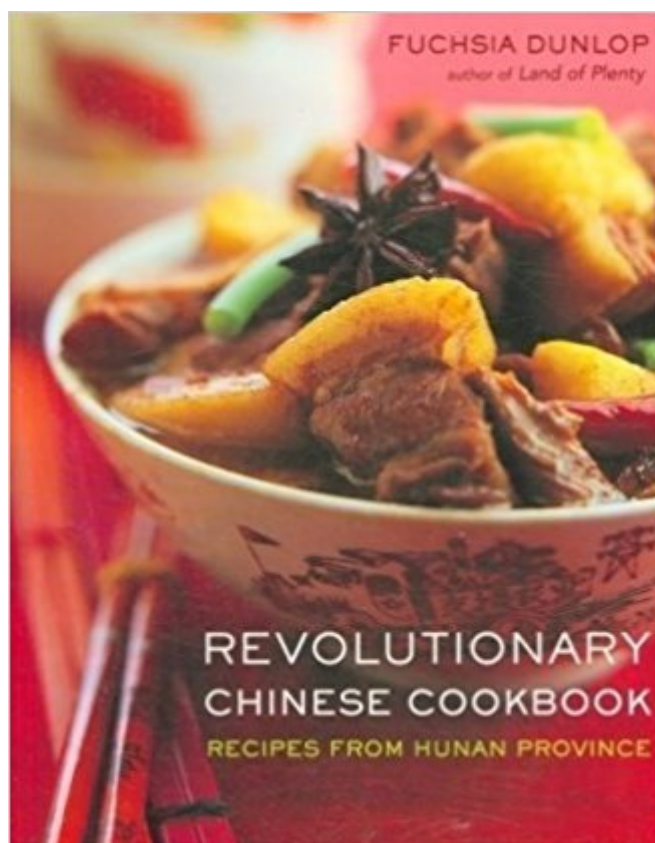


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Revolutionary Chinese Cookbook: Recipes From Hunan Province



Synopsis

Authentic recipes and fascinating tales from one of China's most vibrant culinary regions. Fuchsia Dunlop is the author of the much-loved and critically acclaimed Sichuanese cookbook *Land of Plenty*, which won the British Guild of Food Writers's™ Jeremy Round Award for best first book and which critic John Thorne called "a seminal exploration of one of China's great regional cuisines." Now, with *Revolutionary Chinese Cookbook*, she introduces us to the delicious tastes of Hunan, Chairman Mao's home province. Hunan is renowned for the fiery spirit of its people, its beautiful scenery, and its hearty peasant cooking. In a selection of classic recipes interwoven with a wealth of history, legend, and anecdote, Dunlop brings to life this vibrant culinary region. Look for late imperial recipes like Numbing-and-Hot Chicken, Chairman Mao's favorite Red-Braised Pork, soothing stews, and a myriad of colorful vegetable stir-fries. 65 color illustrations

Book Information

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Customer Reviews

"Dunlop is a superb descriptive writer as well as careful recipe-tester, and Georgia Glynn Smith's greed-inspiring photographs give you the visual clues you need ... A great read, too, which is why it's my book of the year." -- Paul Levy *The Observer* "Fuchsia Dunlop has an amazing ability to entice the reader ... She brings the ancient culture and history of the cuisine to life, and gives the cook a greater understanding of and respect for each dish they are preparing. *Revolutionary Chinese Cookbook: Recipes from the Hunan Province* is not only a tremendously well-researched and informative recipe book, it is also a fascinating read." Heston Blumenthal "Evocative...takes you on a wonderful journey. Buy your chopsticks now!" *Image Magazine* "Her knowledge of food from

the southern province of Hunan is staggering and she will give you the confidence to explore this wonderful way of eating" Delicious "not only a fascinating read about gastronomy...it is also a challenge to our perceptions of Chinese cuisine...Enticing recipes are intertwined with stories of her travels to weave a rich tapestry of people and places...Try a taste of these bold, spicy flavours once and you'll be hooked." -- Time Out

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.

If you have never tried Chairman Mao's red-braise pork, you are missing out on one of life's decadent pleasures. The ingredients are surprisingly simple but the taste is incredible. There are 120 recipes in this book, and they are all very tasty. Pictures are beautiful. I also like how she also includes "variations" in some of the recipes (i.e. using lotus leaves in lieu of bamboo shoots, dry vs wet, ingredient substitutions, etc.) The recipes are authentic and stay true to the regional methods of cooking. Another great thing is that almost all of the recipes have a single page devoted to it - which is great because I hate having to flip pages. Land of Plenty and Revolutionary Chinese Cookbook are 2 staples in my kitchen for great Chinese food.

This is a wonderful companion to Fuchsia Dunlop's superb book on Sichuan cooking, Land of Plenty. As a graphic artist, this book is beautifully prepared. The page layout and graphics are first rate. There are a few reviewers here that make a point of deploring the Chairman Mao images. Why? He came from this province, known for it's revolutionaries, cooking, and commanders. It genuinely fits the book! I love the calligraphy, the sensitive color pallets, the images, and the general look and feel of this book. It's a genuine inspiration, graphically speaking. The book is printed in China - where they never forgot excellence in printing. The recipes are straight forward and easily made. The taste is superb! You can't go wrong with this book - and be sure to get a copy of Land of Plenty, also. Mine is thoroughly worn out already from constant use. Once you've tasted authentic Hunan and Sichuan cooking, you won't like American Chinese restaurant food ever again! This is the real stuff, and it's inexpensive to make once you get the basic vinegars, soy sauces, fish sauces, etc. Find a good Asian market and do some research. Spend some time in the isles, take

your book with you, and enjoy the learning experience. This is some of the best food you'll ever eat!

Ok so how many of us to get to visit China and taste it for real. Actually I have worked in and visited China several times. Hunan food is indescribably delicious. If you really want to learn about Hunan food this book is beautiful start. Like anything else you may want to learn it will take patience and practice, but this is worth it. Pay attention to the details and make a good Chinese friend on the way through this book if you can. Also this author has written a similar wonderful book on Sichuan food too. Don't judge Chinese food by your local buffet, just don't because it is, well not Chinese food.

I bought this cookbook as a gift for my boyfriend, and we both love it. Every recipe we've made has been delicious and easy to follow. I especially love all the extra information about the background of recipes or culture in China.

Written by a graduate of the Sechuan Institute of Higher Cuisine (in China), her recipes are delicious, authentic and easy to make. Highly recommended. I've made many of the dishes and without exception they are superb.

I bought Fuchsia Dunlop's first book about Sichuan cooking. I loved that, and I love this! Very different from the Chinese food I grew up with that my family got at the restaurants in America! There are a few differences between the first and the second book. This cookbook is also filled with many more pictures than the first. Honestly, I never worry about the pictures. I tend not to try to cook food I know nothing about. The paper is also different. The first book has the darker, off-white more textured pages. I like that. Because the second is filled with color photos, the paper is the bright white semi-glossy type. If you are like me, I spend long hours reading through cookbooks. My eyes tend to tire out when looking at the glossy white paper. For someone who like anecdotes about her experiences in China, will love both. I'm not very concerned about having those stories in there myself, but they do make it quite easy to imagine the dishes! More on the personal side, from my experience with her recipies in this second book, I seem to prefer Sichuan cooking over Hunan. For example, the Sichuan recipe for red braised pork I like much better then the Hunan version. The Hunan version calls for more spices which makes it much more aromatic. It's a bit too much for me, but that's just me. In neither of the books are there any menu planning guides. She does recommend dishes to go with the one your preparing. I would like to be able to see more of what a meal is like. I recomend this book to anyone who is familiar with Chinese cooking and or anyone who

like adventure. I don't think that it is a good beginner's book. I have ruined many a recipe in my day and I realize that it takes a whole lot of advice to avoid the common mistakes. However, I don't think anyone would be disappointed in this book.

I have been cooking (or attempting to cook) Chinese for going on 25+ years. I have a collection of Chinese cookbooks probably numbering several dozen. My favorite style is Szechuan. After getting this cookbook I (and my wife) were in awe. I was cooking food that was rivaling my favorite Chinese restaurant. Is this cookbook easy? No. Why? the ingredients are authentic and trying to find them is a challenge as some of the Chinese markets use different names for them (such as the vinegars, wines, and chili past versions). But, once you get past this, the recipes are authentic. I purchased several of her other books. I would love her to do a PBS show, or teach a class I could attend. Yum.

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