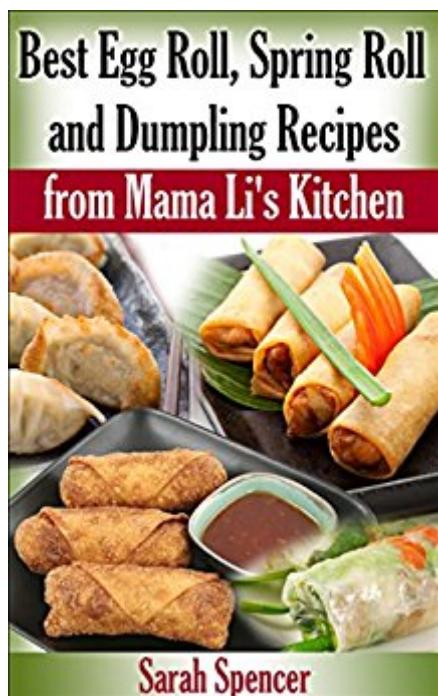


The book was found

Best Egg Roll, Spring Roll, And Dumpling Recipes From Mama Li's Kitchen



Synopsis

From Mama Li's Kitchen to yours. Learn to make delicious egg rolls, spring rolls, and dumplings with Mama Li's best recipes. Mama Li showed me everything I know about cooking Asian foods. One of the fondest memories I have from Mama Li was helping her make dumplings, egg rolls, and spring rolls for a friend's wedding. It was a family affair, and everyone was helping out. We were doing everything from rolling the dough, making the shapes, making the fillings, folding the egg rolls, spring rolls, and dumplings just right, cooking them and finally getting them packed and ready to go. We had made what seem to me to be thousands of them! She had 12 different kinds of filling, and each one had a different shape. It took us two full days to make all these little packets full of goodness. Some she would fry, others would be steamed, and some were just baked in the oven. They were all done from scratch. For those two days, we ate, lived, and laughed dumplings! They were the best that I had ever tasted. It has become a tradition in our family to cook like Mama Li. In this book, you will find a collection of her best recipes for egg rolls, spring rolls, and dumplings—and a few bonus recipes! They are filled with flavors from Asia, delicate and so fragrant. The ingredients are fresh, healthy, and wholesome. They are easy to find. If you happen to be living near an Asian market, don't hesitate to visit and get some of your ingredients there. It will make it even more authentic. In this book, you will find everything you need to know about making delicious, home-made egg rolls, spring rolls, and dumplings, including:

- How to make the dough for egg rolls, spring rolls, and dumplings.
- How to make fillings.
- The basic techniques including rolling, cutting, and folding the dough for egg rolls, spring rolls, and dumplings.
- How to stock your pantry with the basic ingredients you will need to make egg rolls, spring rolls, and dumplings.
- Five bonus recipes for making the most popular appetizers in Chinese restaurants, including garlic spare ribs and shrimp toasts.

So let's get cooking! Roll back up and grab your copy today!

Book Information

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Customer Reviews

The recipes are pretty much authentic but there is no single one way to prepare Asian recipes. For example I have a real problem with her description on how to prepare fried rice. If you follow her directions the rice will stick to the pan and burn. In order to get good fried rice you need to use 1-2 day old rice not freshly cooked rice. Freshly cooked rice has way too much moisture as well as starch. After it stands at room temp or is in the fridge for a couple of days it dries out and is suitable for good fried rice. Another problem that I have is that she suggests using beef broth. Now this stuff is expensive to buy and it is watered down. She should have told you how to make your own home made VERY rich beef STOCK instead. Much more flavorful. Broth is barely better than water. Now the book started off well with a pic for every recipe. Then about half way through it, no more pics were included. The second book had no pics and the third and fourth books only had very intermittent pics. It's like the pics were lost and they did not bother to find them before publishing the books. The reviewer is a former executive chef and author of the Kindle book entitled: Sex Education For Adults Secrets To Amazing Sex and Happily Ever After Too

Best Egg Roll, Spring Roll, and Dumpling Recipes from Mama Li's Kitchen Was looking for a recipe as my husband used to buy these and misses them. The recipes themselves are very basic with regular ingredients to use. Many different methods of how to cook dumplings, egg and spring rolls, etc. Listings of what ingredients to have on hand and list of different methods and why you'd use them vs. another. Not only the recipes for making the items but also the sauces. Many methods also of folding the various rolls and dumplings. Will have to try these. There are few pictures of the

finished items and no nutritional information. Other works by the author are highlighted at the end.

Needed a quick reference for some Asian food. Picked this book because I love, love did I say love Egg Rolls and this book has a Ton of Roll recipes. I am going to make the Dragon Roll tonight. I have never tried dumplings but I am inspired now with the great Photo guides that are in here. It took the fear out of making them. All in all a great and easy to follow recipe book.

Very nice collection of recipes for egg rolls, spring rolls, and dumplings. One could make different batches to suit all kinds of food preferences and have fun making them, and more fun eating them! Using the different shapes, one could have shrimp in one, pork in another, veggies only, and so on. I like fried egg rolls, and steamed dumplings, and was very pleased by the assortment that this cookbook offers. Great variety with easily available ingredients, and simple methods. MMMMM!

The book is based on the recipes and techniques of genuine Chinese chef with whom the American-born author became friendly. The author was able to observe and learn from the chef as she was preparing meals with the family. I love eating spring rolls and Vietnamese egg rolls but until this book making them was a bit of a mystery to me. The tricky part of nice looking egg rolls is how to fold them. The authors shows some pictures, but I did not find them totally clear. The pictures are somewhat overexposed and small so I could not see all the details I needed. It would have been helpful to include the diagrams which show every step of the process. However, the variety of the egg roll recipes and the flavors are very nice. My favorite recipe so far is Shrimp Spring Rolls. Ali Julia review

We've made several of these recipes and liked the results. Especially helpful is the section on sauces.

This is a decent book on the subject. I own many other books and recipes that top most items in this, but it is a good read for the average homecook. A good starting point, adjust recipes to fit you and I think you will be happy.

If you are looking for the egg roll dough recipe in this book you will find it. great book..

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