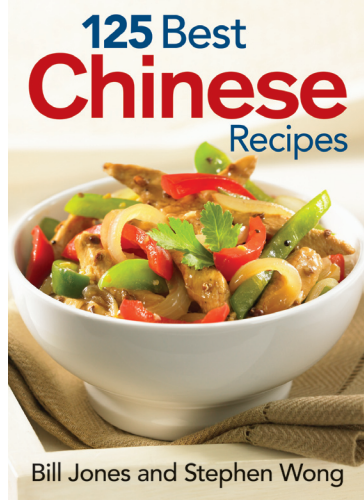




The Noodle Primer features information on the history, names and descriptions of dozens of noodles.

A wonderful array of noodle dishes: Pork and Shrimp Noodle Rolls, Hot-and-Sour Soup with Sliced Pork, Napa Cabbage and Flat Rice Noodles, Marinated Mushroom and Crispy Chow Mein Salad, Rice Vermicelli in Coconut Curry with Seafood, Soba Noodles Stir-Fried with Chicken, Peas, Garlic and Basil, Ginger Teriyaki Chicken with Steamed Rice Noodle Cakes, Satay-Glazed Vegetable Skewers with Cilantro Parmesan Noodles

By the same authors



100 Best Asian Noodle Recipes

Like pasta, noodles are simple and endlessly adaptable. But noodles give you something more — an exciting range of tastes and textures that combine the best of Eastern and Western cooking styles. These outstanding recipes bring together the best of fusion cooking with a tantalizing array of dishes. These dishes are incredibly simple to make, and most can be prepared in 30 minutes with ingredients found in your local market. So move over pasta — here come noodles!



Bill Jones is a French-trained chef, author and food consultant based in the Cowichan Valley on Vancouver Island, British Columbia. He has written nine cookbooks and is passionate about encouraging sustainable and organic growing methods.

Stephen Wong is a Hong Kong-born chef, restaurant consultant and writer. He frequently contributes to national and international food periodicals and books. He is in great demand as a guest chef in the U.S., Japan, China and Canada. He lives in Vancouver, British Columbia.

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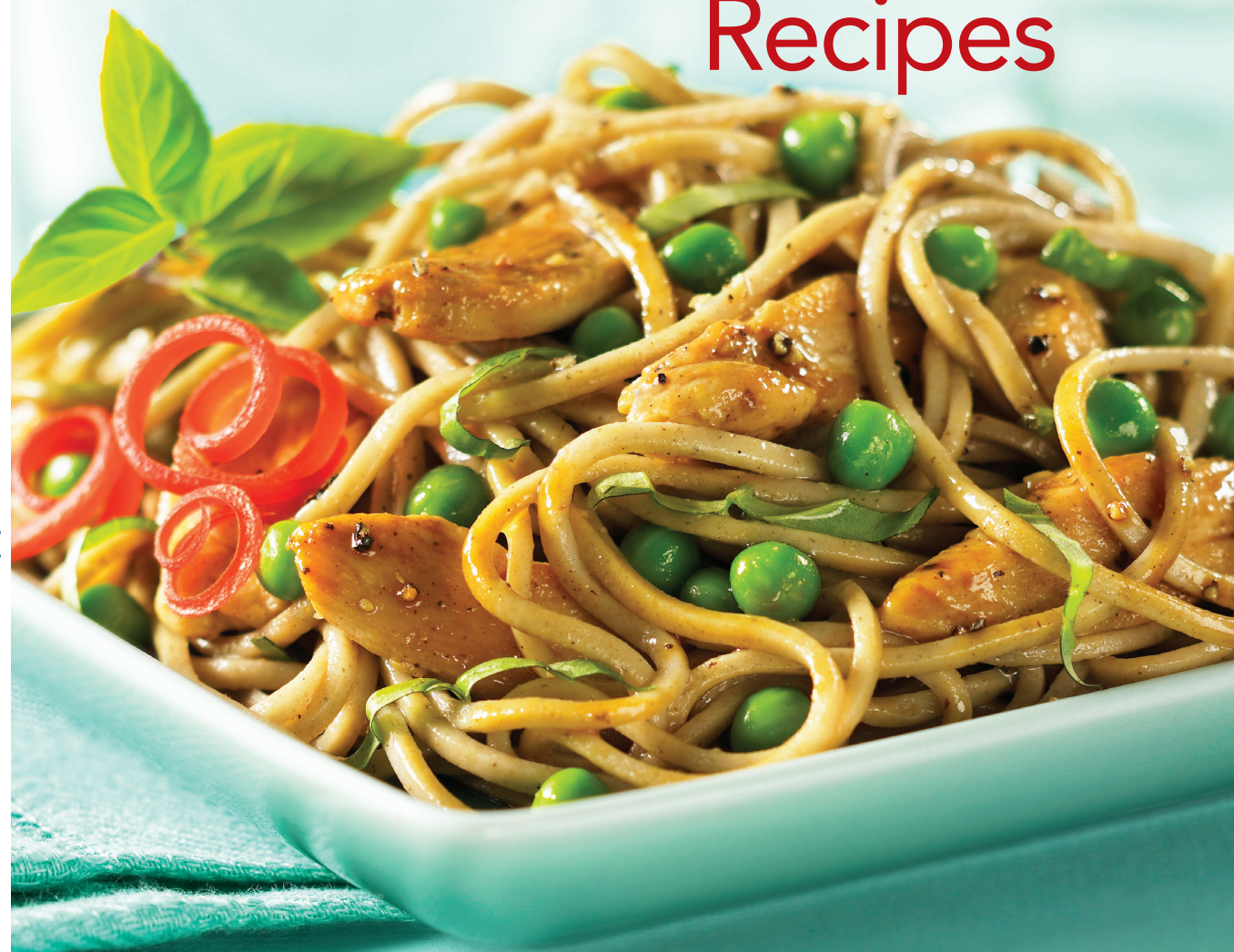


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