



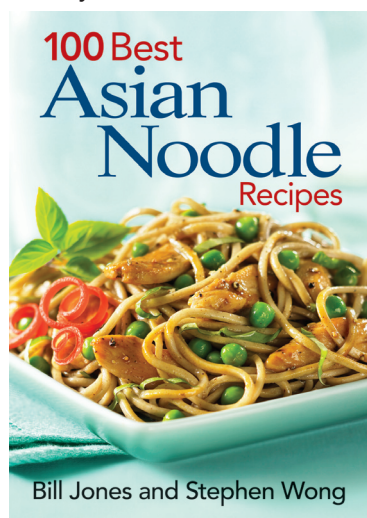
# 125 Best Chinese Recipes

This East-meets-West approach to Chinese cooking is perfect for people who love Chinese food but want to make something new, easy and delicious. This isn't old-style Chinese cooking — it embraces a modern approach, resulting in food that tastes authentic and yet reflects today's tastes.

The Chinese Pantry includes the fundamentals of Chinese cooking, from tools and techniques to ingredients and flavorings.

Explore these outstanding recipes: Crab and Corn Pancakes with a Sweet-and-Sour Sauce, Fragrant Seafood and Vegetable Hot Pot with Rice Noodles, New Wave Beet Salad with Star Anise Dressing, Rice Paper-Wrapped Salmon in Herbs with Balsamic Dressing, Barbecued Chicken Breast with Lemon Ginger Sauce, Plum and Chili Glazed Pork Tenderloin, Pumpkin and Lotus Root Stew, Egg and Scallion Fried Rice

By the same authors



**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.

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Bill Jones and Stephen Wong

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