

CHINESE COOKING



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Stir-fried shrimp, assorted veggies and hearty egg noodles are generously coated in Kelsey's salty and spicy sauce. Seasoned with what Kelsey calls the "trinity" of Chinese cooking garlic, ginger and scallions this better-than-takeout dish is ready in little more than 30 minutes.

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Chinese cuisine Wikipedia

Chinese cuisine is an important part of Chinese culture, which includes cuisine originating from the diverse regions of China, as well as from Chinese people in other parts of the world.

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Get to know authentic Chinese cooking quite different from the greasy takeout food you might be used to and experience the yin and yang of a well-balanced, good-for-you Chinese recipe, with the help of Ching-He Huang and other Cooking Channel chefs.

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Chinese Cooking Demystified YouTube

Braised beef and potatoes, i.e. Tudou Shao Nirou, is a classic homecooking dish and pretty straightforward to whip up. Unless Western-style braised beef, the beef is blanched first to remove imp

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