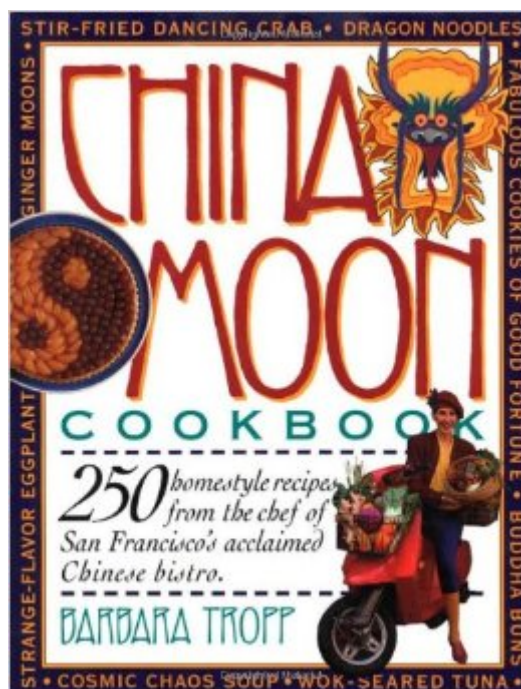


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# China Moon Cookbook



## Synopsis

Winner of an IACP/Julia Child Cookbook Award The "Julia Child of Chinese cooking" (San Francisco Chronicle), Barbara Tropp was a gifted teacher and the chef/owner of one of San Francisco's most popular restaurants. She was also the inventor of Chinese bistro, a marriage of home-style Chinese tastes and techniques with Western ingredients and inspiration, an innovative cuisine that stuffs a wonton with crab and corn and flavors it with green chili sauce, that stir-fries chicken with black beans and basil, that tosses white rice into a salad with ginger-balsamic dressing. Casual yet impeccable, and as balanced as yin and yang, these 275 recipes burst with unexpected flavors and combinations: Prawn Sandpot Casserole with Red Curry and Baby Corn; Spicy Tangerine Beef with Glass Noodles; Pizzetta with Chinese Eggplant, Wild Mushrooms, and Coriander Pesto; Chili-Orange Cold Noodles; Sweet Carrot Soup with Toasted Almonds; Wok-Seared New Potatoes; Crystallized Lemon Tart; and Fresh Ginger Ice Cream.

## Book Information

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Average Customer Review: 4.7 out of 5 stars [See all reviews](#) (47 customer reviews)

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## Customer Reviews

The China Moon Cookbook introduced me to high end cooking ten years ago and I've never looked back. Barbara Tropp manages to draw in complete novices with detailed step-by-step instructions of what to do and what not to do, dosed out with a good humored, you-can-do-it-too manner. This cookbook would be a worthwhile addition to anyone's set just for its instructions on how to buy and prepare fish or poultry, or for its instructions on making double chicken stock. Barbara Tropp's recipes are Chinese influenced in the way of ingredients, so make sure you have a supply of good sesame oil, rice vinegar, soy sauce, sichuan peppers, red chilis and ginger. In case you don't, the

sidebars provide an introductory course in how to find, buy and store such ingredients, with brand recommendations. The main emphasis in each case is the notion of extracting a pure flavor in each dish. Rather than producing the kind of heavy, integrated sauces more typically associated with the Chinese kitchen, China Moon cranked out light, spicy, and brightly acidic dishes like my all time favorites, clear-steamed salmon with coriander pesto and gold coin salmon cakes. The real strength of this book lies not in its excellent recipes, which can be adapted in numerous ways once you understand their principles. It's in the preparation of a pantry full of such goodies as ma-la oil ("ma" for the numbing spiciness of sichuan peppercorns, and "la" for the traditional burn of red pepper), and pickled ginger that takes 10 minutes to make and leaves you forever wondering why you hadn't done this sooner. There are recipes for stocks, sweet and sour dipping sauces, mustards, and other staples of the Chinese kitchen, that once created, allow the preparation of amazingly flavorful dishes in short order.

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