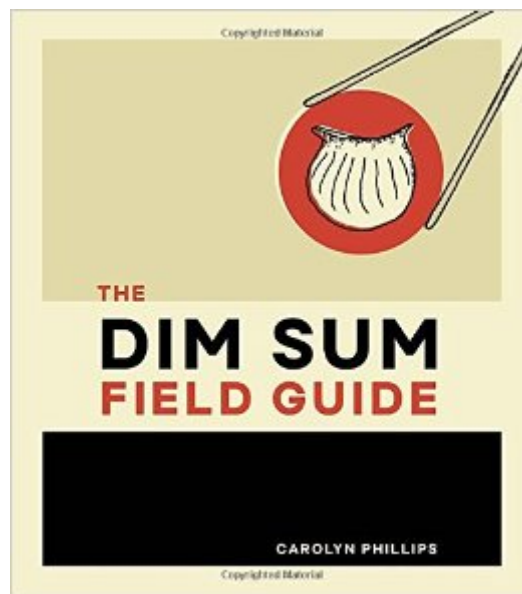


The book was found

# The Dim Sum Field Guide: A Taxonomy Of Dumplings, Buns, Meats, Sweets, And Other Specialties Of The Chinese Teahouse



## Synopsis

A whimsically illustrated yet authoritative guide to the "taxonomy" of dim sum, based on a popular Lucky Peach story. Author and illustrator Carolyn Phillips demystifies the rich, nuanced culinary institution of teahouse snacks in *The Dim Sum Field Guide*, a pocket-size, definitive resource featuring 80 hand-drawn illustrations. With entries for all the dim sum classics—including siu mai, xiaolongbao, char siu, roast duck, and even sweets like milk tarts and black sesame rolls—this handy reference is perfect for bringing on-the-go to your next dim sum outing. Armchair travelers and Asian food enthusiasts alike will be delighted by this detailed yet accessible look at the distinctly Chinese art of eating well.

## Book Information

Hardcover: 176 pages

Publisher: Ten Speed Press (August 30, 2016)

Language: English

ISBN-10: 1607749564

ISBN-13: 978-1607749561

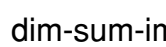
Product Dimensions: 5.8 x 0.8 x 6.6 inches

Shipping Weight: 13.6 ounces (View shipping rates and policies)

Average Customer Review: 4.0 out of 5 stars [See all reviews](#) (3 customer reviews)

Best Sellers Rank: #29,250 in Books (See Top 100 in Books) #9 in [Books > Travel > Food, Lodging & Transportation > Dining](#) #10 in [Books > Travel > Asia > China > General](#) #11 in [Books > Cookbooks, Food & Wine > Asian Cooking > Chinese](#)

## Customer Reviews

 Dim Sum wasn't part of my childhood. No restaurant near my suburban tract home served duck feet or jelly fish or buns filled with sticky red bean paste. It was the 1970's and my people (Catholic, Italian, East Coast) would be hard pressed to put the words "adventurous" and "eating" together in a sentence unless they were also describing long bouts of incapacitating illness. Adventurous eating had consequences rather than rewards, we were warned. Fast forward to the late 1980's and my move to Seattle, where adventurous eating was already common place in this international city. There was palak paneer and tikka masala, ikura and yellowtail, mole and tortas, and sticky rice and chow fun--none of which I had tried before. Before foodie culture really took hold, international cuisine was already everywhere for the tasting. And I dug in with enthusiasm, if not enlightenment. I first went to dim sum with a large work group one busy lunch time. The dishes

plunked down in front of us were delicious, commandeered from rolling metal carts by a coworker who'd clearly done this before. I didn't give much thought to the little plates still circling past on the carts, the ones not chosen. I was happily enjoying siu mai, pot stickers, hum bao, sticky rice, and egg tarts for the first time. Eager to taste more, and to eat those goodies again, I adventured out with a friend who was also a dim sum newbie. The dishes I'd had before were easily recognizable, and I just pointed and smiled to make my selections. And then there were the dishes I hadn't noticed when someone else was ordering. I confidently smiled and pointed at some of those too, even though I had no idea what they might be. They smelled good. They mostly looked good.

[Download to continue reading...](#)

The Dim Sum Field Guide: A Taxonomy of Dumplings, Buns, Meats, Sweets, and Other Specialties of the Chinese Teahouse Easy Dim Sum Cookbook (Dim Sum Cookbook, Dim Sum Recipes, Chinese Dim Sum, Chinese Dumplings 1) The Essential Wok Cookbook: A Simple Chinese Cookbook for Stir-Fry, Dim Sum, and Other Restaurant Favorites Hey There, Dumpling!: 100 Recipes for Dumplings, Buns, Noodles, and Other Asian Treats Virus Taxonomy: Ninth Report of the International Committee on Taxonomy of Viruses Dinner Recipes: A Collection of 3 Books For Egg Plant, Dim Sum, and Broccoli. Everything You Need For A Wonderful Easy To Make Dinner For Family And Friends ... (The Essential Kitchen Series Book 95) Dim Sum: Learn Your Way around Making the Perfect Traditional Delights The Dim Sum Dumpling Book Dim Sum, Dead Some: An Un-Cozy Un-Culinary Josie Tucker Mystery (Josie Tucker Mysteries Book 2) Sum & Substance Audio on Securities Regulation with Summary Supplement (CD) (Sum and Substance Audio) Teahouse (Bilingual Series in Modern Chinese Literature) Chinese Cookbook - 25 Delicious Chinese Recipes to Chinese Food Made Easy: Recipes from Chinese Restaurants Chinese Hot Pot Cookbook - Your Favorite Chinese Hot Pot Recipe Book: No Other Chinese Cookbook Can Compare The Craft of Baking: Cakes, Cookies, and Other Sweets with Ideas for Inventing Your Own The Gluten-free Gourmet Makes Dessert: More Than 200 Wheat-free Recipes for Cakes, Cookies, Pies and Other Sweets Let's Grill Hawaii's Best BBQ Recipes: Barbecue Grilling, Smoking, and Slow Cooking Meats, Fish, Seafood, Sides, Vegetables, and Desserts Savory & Sweet Sauces, Marinades, Condiments & Gravies: 500 Recipes for Meats, Pasta, Seafood, Vegetables & Desserts! (Southern Cooking Recipes Book 34) Braids, Buns, and Twists!: Step-by-Step Tutorials for 82 Fabulous Hairstyles Braids & Buns, Ponies & Pigtails: 50 Hairstyles Every Girl Will Love The Gluten-Free Asian Kitchen: Recipes for Noodles, Dumplings, Sauces, and More

[Dmca](#)