

# **The Chinese Kitchen: Recipes, Techniques, Ingredients, History, And Memories From America's Leading Authority On Chinese Cooking**

## **By Eileen Yin-Fei Lo**

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<http://rasamalaysia.com/chinese-food-recipes-chinese-recipes/>

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<http://www.recipelink.com/mf/3/12429>

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<http://www.realsimple.com/food-recipes/cooking-tips-techniques/chinese-cooking>

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<http://letscookchinesefood.com/>

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<http://www.recipeink.com/mf/3/10657>

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The Chinese Kitchen. The Global Gourmet's Cookbook Profiles includes links to hundreds of top cookbooks, with several sample recipes per book.  
<http://www.globalgourmet.com/food/special/2000/chinese/>

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