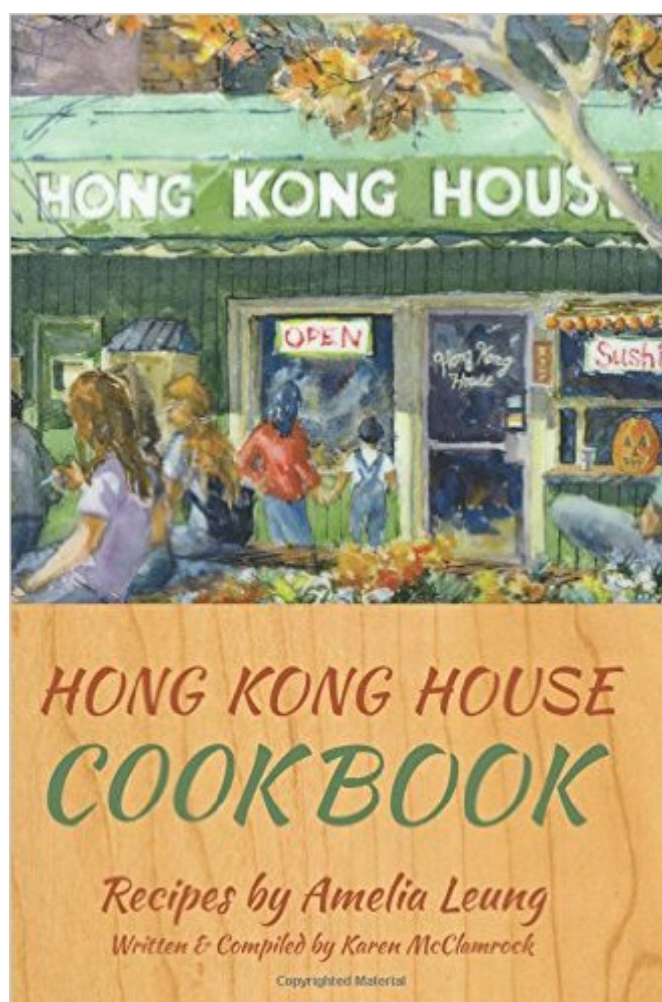


The book was found

Hong Kong House Cook Book



Synopsis

Recipes, stories, photos, and memories from a favorite, local, Greensboro, N.C. restaurant. Hong Kong House was located in the College Hill neighborhood business area, near the University of North Carolina at Greensboro and Greensboro College. A popular meeting place for lunch or dinner, Amelia Leung and her staff served up quality healthy food with a side of love. No one was a stranger there.Â

Book Information

Paperback: 118 pages

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Shipping Weight: 8.2 ounces (View shipping rates and policies)

Average Customer Review: 5.0 out of 5 starsÂ Â See all reviewsÂ (5 customer reviews)

Best Sellers Rank: #37,355 in Books (See Top 100 in Books) #14 inÂ Books > Cookbooks, Food & Wine > Asian Cooking > Chinese #426 inÂ Books > Cookbooks, Food & Wine > Regional & International

Customer Reviews

This book is fabulous. I was fortunate enough to have enjoyed a few visits to the Hong Kong House in Greensboro and have tested a few of the recipes in the book. The thing I most enjoyed about the book was that it transported me to a time and place that are neither very long ago nor very far away. The book moves along nicely along a narrative arc and it a pleasure to absorb. I am looking forward to reading it again, and again and will make this my go-to-holiday gift this year. When is the Kindle edition coming out?!?!?!?!?!?

An amazing collection of easy to follow, mouth-watering recipes augmented with photos and recollections of the great times had down on Tate Street back in the day. The Hong Kong House was legendary for their great food and now those dishes can live forever in your memory and in future meals. One of the things I donâ™t like about most cookbooks? I canâ™t read the darn things without my glasses. Here the text is correctly sized and easy to read. And the directions are so concise even someone like myself, who knows nothing about cooking, can follow every recipe.

Canâ™t wait to try them all. Get it!

I just received my copy today and will be making Wok Chicken tonight. The Hong Kong House was never just a restaurant - it was a home away from home for so many of us Tate street denizens. When I was totally broke, I could still afford a big bowl of brown rice with gravy and sesame seeds there and be happy as a clam. The sprout sandwich is something I still make, and I still try to recreate the shrimp chow mein to this day. Such warm memories! Amelia would sometimes walk over to the Record Exchange with "extra" food. One time I remember that she "accidentally" made an entire pitcher of jasmine tea. And she "found" a bag of rice that she knew she hadn't ordered - and would I want it? :) The food there was always made with love and so is this book. Thank you Karen for bringing this to us all - and thank you to Amelia and Robert for all the love - and for all the amazing food. There will never be another place like HKH. But this book will help us bring a little HKH back into our homes.

I just received my copies of the Hong Kong House Cookbook! Wow! Thank you, thank you, thank you! It's GREAT! I've been taken back in time to Tate Street, now I'll have to get busy cooking up some of these old favorite recipes! Update: we cooked the Wok Chicken last night! Yum, yum!

This book is great! I knew I wanted it for the memories of hospitality, kindness and excellent food at Hong Kong House. But there are also great recipes, and buying guides for the less common ingredients. Tomorrow I will make Amelia's Famous Noodles Soup, and the garlic sauce accompaniment. I recommend this to anyone who cooks for the info, but it's also the unofficial yearbook for Tate St. folks from the era of Hong Kong House, I think.

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