

how to use a bamboo steamer

How to Use a Bamboo Steamer: A Step-by-Step Guide to Perfectly Steamed Meals

how to use a bamboo steamer is something many home cooks and food enthusiasts are eager to learn, especially as steamed dishes become more popular for their health benefits and delicate flavors. Bamboo steamers have been a staple in Asian kitchens for centuries, prized for their eco-friendliness, natural materials, and ability to gently steam food without losing nutrients or texture. Whether you're preparing dumplings, vegetables, fish, or even steamed buns, mastering this traditional tool can elevate your cooking routine.

In this article, we'll explore everything you need to know about using a bamboo steamer—from setup and maintenance to cooking tips and recipe ideas. Along the way, we'll weave in useful insights about steaming techniques, alternative tools, and how bamboo steamers compare with other types of steamers.

What Is a Bamboo Steamer and Why Use One?

Before diving into how to use a bamboo steamer, it's helpful to understand what sets it apart. A bamboo steamer is essentially a stackable, multi-tiered basket made from thin strips of bamboo woven together. The design allows steam to circulate freely around the food, cooking it evenly and gently.

Advantages of Bamboo Steamers

- **Natural and eco-friendly:** Bamboo is sustainable and biodegradable, making these steamers an environmentally conscious choice.
- **Absorbs excess moisture:** Unlike metal steamers, bamboo can absorb condensation, preventing soggy food.
- **Stackable design:** Multiple layers let you steam different dishes at once, saving time and energy.
- **Adds subtle aroma:** Bamboo can impart a mild, pleasant woody fragrance to your food.
- **Versatility:** Perfect for steaming dumplings, fish, vegetables, buns, and more.

Because of these qualities, bamboo steamers remain a favorite among chefs and home cooks who want to prepare healthy, flavorful dishes using traditional methods.

Preparing Your Bamboo Steamer for First Use

If you've just purchased a bamboo steamer, it's important to prepare it properly to ensure durability and prevent cracking or mold growth.

Seasoning Your Bamboo Steamer

Before using your bamboo steamer for the first time, rinse it with warm water and let it air dry. To season it:

1. Fill a wok or large pot with a few inches of water.
2. Place the steamer baskets inside and steam empty for about 30 minutes.
3. Remove and let it dry completely.

This initial steaming helps eliminate any residual bamboo odor and strengthens the fibers, making the steamer less prone to damage.

Line Your Steamer for Easy Cleanup

To prevent food from sticking and make cleaning easier, line your bamboo steamer with one of the following:

- Parchment paper with holes punched to allow steam through
- Lettuce leaves or cabbage leaves, which add flavor and protect the basket
- Banana leaves, traditional in many Asian cuisines

Avoid plastic liners as they can melt or release harmful chemicals.

Step-by-Step Guide: How to Use a Bamboo Steamer

Understanding the basics of steaming with bamboo is key to perfect results every time.

Choosing the Right Pot or Wok

Your bamboo steamer needs to fit snugly over a pot or wok filled with boiling water. The ideal vessel should:

- Have a wide enough diameter to support the steamer without wobbling
- Be deep enough to hold sufficient water without touching the food
- Allow the steamer to sit above the waterline so only steam cooks the food

A wok is often preferred because its curved shape supports the steamer basket securely and circulates steam well.

Preparing the Water

Fill your pot or wok with about 2-3 inches of water. Use filtered or clean tap water to avoid imparting any unwanted taste. Bring the water to a boil before placing the bamboo steamer on top.

Loading the Steamer Baskets

Arrange your food in a single layer inside the steamer basket. Avoid overcrowding as this can block steam circulation and result in uneven cooking. If using multiple tiers, heavier or longer-cooking items should go on the bottom, with more delicate foods on top.

Steaming Process

- Place the steamer basket(s) onto the pot or wok.
- Cover with the bamboo lid to trap the steam.
- Adjust the heat to maintain a steady simmer.
- Steam according to your recipe's recommended time, checking occasionally to ensure the water hasn't evaporated completely.
- Add more boiling water as needed during longer cooking sessions.

Removing and Serving

When your food is cooked, use oven mitts or tongs to carefully lift the bamboo steamer off the pot. Be mindful of hot steam escaping when you remove the lid. Serve your steamed dishes directly from the baskets for an authentic presentation or transfer to plates.

Cleaning and Maintaining Your Bamboo Steamer

Proper care extends the life of your bamboo steamer and keeps it hygienic.

Cleaning Tips

- After each use, rinse the steamer with warm water immediately to prevent food residue from drying.
- Use a soft brush or cloth to gently scrub any stuck-on bits.
- Avoid soaking the bamboo steamer for long periods to prevent warping or mold.
- Do not use harsh detergents or dishwasher—bamboo is porous and can absorb chemicals.

Drying and Storage

- Allow the steamer to air dry completely before storing.
- Store in a dry, well-ventilated place to prevent mildew.
- If mold does appear, scrub with a mixture of vinegar and water and rinse thoroughly.

Tips and Tricks for Perfect Steaming Every Time

Mastering how to use a bamboo steamer involves a bit of practice and attention to detail. Here are some insider tips:

- **Don't lift the lid too often:** Every time you remove the lid, steam escapes and cooking time can increase.
- **Use ice water to rinse vegetables:** To keep greens vibrant after steaming, plunge them into ice water immediately.
- **Cut food into uniform sizes:** This ensures even cooking throughout.
- **Line the steamer:** This prevents food from sticking and keeps the bamboo cleaner.
- **Add aromatics to the water:** Throw in ginger slices, star anise, or herbs to infuse subtle flavors via the steam.
- **Experiment with multi-tier cooking:** Steam rice on the bottom, vegetables in the middle, and dumplings on top for an all-in-one meal.

Comparing Bamboo Steaming to Other Methods

While electric steamers and metal steam baskets are common, bamboo steamers offer unique benefits. For instance, electric steamers are convenient but bulky and less versatile for stacking. Metal steamers heat quickly but can cause condensation to drip back onto food, sometimes making it soggy. Bamboo's natural absorbency helps avoid this issue, preserving texture and flavor.

When Bamboo Steaming Might Not Be Ideal

- Cooking very wet or saucy dishes that might soak into the bamboo
- Steaming very heavy foods that could damage the basket structure
- When needing precise temperature control or timed cooking features available in electric steamers

Still, for most vegetables, dim sum, and delicate proteins, bamboo steamers remain a top choice.

Creative Uses for Your Bamboo Steamer Beyond Dim Sum

Once you're comfortable with the basics, try some creative dishes:

- **Steamed fish with ginger and scallions:** A healthy, flavorful dinner.
- **Vegetable medleys:** Carrots, broccoli, and snap peas retain vibrant colors and nutrients.
- **Steamed buns or bao:** Soft, fluffy, and perfect for stuffing with savory fillings.
- **Rice or quinoa:** Steam grains for a light, fluffy texture.
- **Desserts:** Try steaming puddings or sweet buns for an authentic touch.

Using a bamboo steamer opens up a world of culinary possibilities that emphasize gentle cooking and natural flavors.

Learning how to use a bamboo steamer can be a delightful addition to your kitchen skills. With a bit of patience and practice, you'll discover how effortlessly it transforms simple ingredients into wholesome, aromatic meals that celebrate the art of steaming.

Frequently Asked Questions

What is a bamboo steamer used for?

A bamboo steamer is used for steaming food such as dumplings, vegetables, fish, and buns. It allows gentle cooking with steam, preserving nutrients and texture.

How do I prepare a bamboo steamer before using it?

Before using a bamboo steamer, soak the steamer baskets in warm water for about 10-15 minutes to prevent burning and cracking during steaming.

Can I use a bamboo steamer on any type of pot?

Yes, you can use a bamboo steamer on any pot or wok that holds boiling water and fits the steamer securely without touching the water.

How do I prevent food from sticking to the bamboo steamer?

To prevent sticking, line the bamboo steamer with parchment paper, cabbage leaves, banana leaves, or a light brush of oil before placing the food inside.

How long does it take to cook food using a bamboo

steamer?

Cooking time varies by food type and thickness, but generally, vegetables take 5-10 minutes, dumplings 10-15 minutes, and fish 10-20 minutes.

Is it necessary to use multiple layers in a bamboo steamer?

Using multiple layers allows you to steam different foods simultaneously, saving time and energy. Just ensure steam can circulate freely between layers.

How do I clean and maintain a bamboo steamer?

Clean your bamboo steamer with warm water and a soft brush, avoid soap to preserve the bamboo. Allow it to air dry completely to prevent mold.

Can I use a bamboo steamer in the oven or microwave?

Bamboo steamers are meant for stovetop steaming and should not be used in the oven or microwave as they can dry out, crack, or catch fire.

Additional Resources

[How to Use a Bamboo Steamer: A Comprehensive Guide for Optimal Cooking](#)

how to use a bamboo steamer is a question that often arises among culinary enthusiasts seeking to embrace traditional, healthy, and efficient cooking methods. Bamboo steamers, with their long-standing presence in Asian cuisine, offer a natural and effective way to prepare a variety of dishes, from delicate dim sum to wholesome vegetables.

Understanding the proper use of a bamboo steamer involves more than just placing food inside and steaming—it requires knowledge of setup, maintenance, and cooking techniques to maximize flavor and texture while preserving nutrients.

Understanding the Bamboo Steamer: A Traditional Cooking Tool

Before delving into how to use a bamboo steamer effectively, it's important to appreciate its design and functionality. Unlike metal or electric steamers, bamboo steamers are handcrafted from natural bamboo strips, which allows steam to circulate freely around the food. This design promotes even cooking and prevents condensation from dripping onto the food, preserving its texture.

Bamboo steamers typically come in stackable tiers, enabling simultaneous cooking of multiple items. This feature is especially advantageous when preparing multi-course meals or dishes requiring different cooking times. The natural material is eco-friendly and

lightweight, but it also requires specific care to maintain its integrity and avoid mold or cracking.

How to Use a Bamboo Steamer: Step-by-Step Process

Preparing Your Steamer

A critical first step in how to use a bamboo steamer is proper preparation. Before cooking, soak the bamboo steamer in warm water for about 10 to 15 minutes. This soaking prevents the bamboo from cracking due to heat exposure and reduces the risk of food sticking to the surface.

Additionally, lining the steamer trays is advisable. Common liners include parchment paper with holes punched in it, cabbage leaves, or banana leaves. These liners protect delicate foods from direct contact with the bamboo slats while allowing steam to pass through, ensuring even cooking.

Setting Up the Cooking Base

The bamboo steamer cannot be used on a stovetop directly; it requires a pot or wok filled with boiling water as a steam source. When assembling the cooking setup, fill the pot with about 2 to 3 inches of water, ensuring the water does not touch the bottom tier of the steamer. Bringing the water to a rolling boil before placing the steamer on top is essential for efficient steaming.

To stabilize the steamer and prevent direct contact with water, some users place a heat-safe rack or a folded towel inside the pot. This setup helps maintain consistent steam flow and protects the bamboo from moisture damage.

Arranging Food Inside the Steamer

Proper food arrangement is pivotal when learning how to use a bamboo steamer effectively. Place items in a single layer with space between them to allow steam circulation. Overcrowding can result in uneven cooking and soggy textures.

Different foods require varying cooking times, so when stacking multiple tiers, place items with longer cooking durations in the bottom trays closest to the steam source. For example, root vegetables or thicker meats should go at the bottom, while delicate dumplings or leafy greens can be placed on higher tiers.

Steaming Time and Temperature Control

A bamboo steamer's efficiency is largely dependent on consistent steam and temperature control. Once assembled, cover the top tier with the bamboo lid, which helps trap steam inside while allowing excess moisture to escape.

Steaming times vary widely depending on the food type and quantity. For instance:

- Vegetables: 5-10 minutes
- Dumplings: 8-12 minutes
- Fish fillets: 10-15 minutes
- Chicken pieces: 15-20 minutes

Maintaining a steady boil in the water base is crucial. If the water evaporates completely during cooking, it can damage the steamer and disrupt the cooking process. Monitoring water levels and replenishing as necessary is recommended.

Advantages and Limitations of Bamboo Steamers

While exploring how to use a bamboo steamer, understanding its pros and cons enhances informed decision-making regarding kitchen tools.

Advantages

- **Natural Material:** Bamboo is biodegradable and sustainable, appealing to environmentally conscious consumers.
- **Flavor Preservation:** The gentle steaming process retains food's natural moisture and nutrients, resulting in healthier dishes.
- **Multi-Tier Design:** Enables simultaneous cooking of various dishes, saving time and energy.
- **Versatility:** Suitable for steaming vegetables, seafood, dumplings, and even reheating leftovers without drying.

Limitations

- **Maintenance:** Bamboo steamers require thorough drying after use to prevent mold growth.
- **Durability:** Compared to metal steamers, bamboo can wear out over time, especially if exposed to prolonged moisture or heat.
- **Cleaning Challenges:** The woven structure can trap food particles, making cleaning more labor-intensive.

Cleaning and Care Tips for Longevity

Proper maintenance is a vital aspect of how to use a bamboo steamer sustainably. After each use, wash the steamer gently with warm water and a soft brush or sponge—avoid harsh detergents that can degrade bamboo fibers. Air drying is essential; place the steamer in a well-ventilated area away from direct sunlight to prevent warping or cracking.

Periodically, it may be beneficial to steam the empty steamer to sanitize it and remove any residual odors. Applying a light coat of food-grade mineral oil can also help maintain the bamboo's moisture balance and extend its lifespan.

Comparing Bamboo Steamers with Other Steaming Methods

In a professional kitchen or home setting, several options exist for steaming food, including electric steamers, stainless steel inserts, and microwave steamers. Bamboo steamers offer distinct advantages in terms of natural aesthetics and flavor, but they are not without competition.

Electric steamers provide convenience with timers and temperature controls, reducing the need for monitoring. However, they lack the traditional charm and multi-tier stacking flexibility of bamboo steamers. Stainless steel steamers, while durable and easy to clean, do not absorb condensation, which can drip onto food and affect texture.

From an SEO perspective, understanding these comparisons enriches content relevance for users searching for “bamboo steamer vs metal steamer” or “best steaming methods.”

Incorporating Bamboo Steamers into Modern Cooking Practices

How to use a bamboo steamer extends beyond traditional Asian dishes. Today's chefs and home cooks experiment with steaming to prepare everything from quinoa and eggs to desserts like custards and puddings.

Innovative recipes and cooking techniques showcase the bamboo steamer's adaptability. For example, steaming fish wrapped in aromatic herbs can infuse subtle flavors and preserve delicate textures without added fats. Moreover, steaming vegetables before blending into soups retains vibrant colors and nutrients better than boiling.

Embracing a bamboo steamer aligns with health-conscious trends that prioritize low-fat cooking and nutrient retention. When integrated correctly into kitchen routines, it offers an effective, sustainable way to elevate culinary results.

Ultimately, mastering how to use a bamboo steamer requires attention to detail, patience, and respect for the tool's traditional roots. With proper technique and care, this humble kitchen accessory can become an indispensable part of versatile and healthful cooking endeavors.

[How To Use A Bamboo Steamer](#)

how to use a bamboo steamer: The Gourmet Cookbook Ruth Reichl, 2006 Gathers recipes published in Gourmet magazine over the last six decades, including beef Wellington, seared salmon with balsamic glaze, and other entrées, hors d'oeuvres, side dishes, ethnic specialties, and desserts.

how to use a bamboo steamer: Crazy Sexy Kitchen Kris Carr, 2014-12-09 Start eating the crazy, sexy way: a nutrient-dense, plant-happy approach to eating and living that harmonizes your beautiful body at the cellular level! The woman who made prevention hot is now making it delicious! Crazy Sexy Kitchen, the follow-up to Kris Carr's New York Times bestseller Crazy Sexy Diet, is a Veggie Manifesto for plant-empowered gourmands and novices alike, and it's filled with inspiration, education, cooking tips, and over 150 nourishing, nosh-worthy recipes. Infused with her signature humor, style, and personal stories, Crazy Sexy Kitchen redefines the kitchen as headquarters for America's wellness revolution. The goodness born in the Crazy Sexy Kitchen will reach deep into the rest of your life—enriching your health, your home, your heart, and the planet. Crazy Sexy Kitchen gives readers all the tools and know-how needed to adopt a joyful and vibrant Crazy Sexy Diet and Lifestyle. What is the Crazy Sexy Diet and Lifestyle, you ask? A nutrient-dense, plant-happy approach to eating and living that harmonizes your beautiful body at the cellular level. It's a celebratory way of life that's deeply connected, healthy, awake and engaged. Now that's SEXY! Like a long, luxurious meal, Crazy Sexy Kitchen is laid out in courses. You'll start with a detailed review of the Crazy Sexy Diet. Next you'll learn how to stock your culinary arsenal. Kris will show you how to find the best kitchen tools and equipment, and prep you with basic culinary skills and lingo. Handy symbols like, gluten-free, soy-free, kid-friendly—and for the time pressed—Crazy Sexy Quickies, help you to easily identify the recipes that are perfect for your dietary needs. Not sure how to put a whole meal together? No problem. Crazy Sexy Kitchen covers that, too—with a hearty dose of menu plans and recipes to inspire and delight. Joined by Whole Foods chef, Chad Sarno, Crazy Sexy Kitchen offers

over 150 delicious, nutrient-dense recipes designed to nourish the mind, body, and soul. From juicing to planning a three-course meal, Crazy Sexy Kitchen has all the essentials to fill your kitchen (and life!) with health, happiness, family, friends, and good times.

how to use a bamboo steamer: *The Wisdom of the Chinese Kitchen* Grace Young, 2014-07-01 The Wisdom of the Chinese Kitchen, with its 150 recipes culled from a lifetime of family meals and culinary instruction, is much more than a cookbook. The Wisdom of the Chinese Kitchen is a daughter's tribute—a collection of personal memories of the philosophy and superstitions behind culinary traditions that have been passed down through her Cantonese family, in which each ingredient has its own singular importance, the preparation of a meal is part of the joy of life, and the proper creation of a dish can have a favorable influence on health and good fortune. Each chapter begins with its own engaging story, offering insight into the Chinese beliefs that surround life-enhancing and spiritually calming meals. In addition, personal family photographs illustrate these stories and capture the spirit of China before the Revolution, when Young's family lived in Canton, Shanghai, and Hong Kong. The first part, "Mastering the Fundamentals," provides instruction on the arts of steaming and stir-frying; the preparation of rice, panfried, and braised dishes; the proper selection of produce; and the fine arts of chopping and slicing. Part Two, "The Art of Celebration," concentrates on the more elaborate, complex, and meaningful dishes—such as Shark's Fin Soup and West Lake Duck—that are usually made with rare ingredients, and sweets such as Water Chestnut Cake and Sesame Balls. The final part, "Achieving Yin-Yang Harmony," explores the many Chinese beliefs about the healing properties of ginseng, ginkgo nuts, soybeans, dong quai, and the many vegetable and fruit soup preparations that balance and nourish the body. The stories and recipes combine to demonstrate the range of Cantonese cooking, from rich flavors and honored combinations to an overall appreciation of health, well-being, and prosperity. In addition to the recipes, Young provides a complete glossary of dried herbs, spices, and fresh produce, accompanied by identifying photos and tips on where to purchase them. Unique traditional dishes, such as Savory Rice Tamales and Shrimp Dumplings, are also illustrated step by step, making the book easy to use. The central full-color photo section captures details of New Year's dishes and the Chinese home decorated in celebration, reminding one that these time-honored traditions live on, and the meals and their creation are connections to the past.

how to use a bamboo steamer: *A Very Chinese Cookbook* Kevin Pang, Jeffrey Pang, America's Test Kitchen, 2023-10-24 A BEST COOKBOOK OF THE YEAR: New York Times • Serious Eats James Beard Award winner Kevin Pang and his dad, Jeffrey—hosts of America's Test Kitchen's Hunger Pangs—teach you Chinese cooking in funny stories and 100+ recipes "doable for any cook" (New York Times). Join the Kevin and Jeffrey Pang as they share over 100 American Chinese classics, Sichuan street foods, and dim sum favorites! Full of charming stories of growing up in Hong Kong and time-tested insights from the duo's lifelong love of cooking, A Very Chinese Cookbook is more than a Chinese recipe book—it's a heartfelt ode to Chinese food, family, and identity. Inside, you'll find: • 100+ Chinese recipes covering Cantonese, Sichuan, American Chinese, and other regions • Personal stories and insights on Chinese culinary history you won't find anywhere else! • Easy-to-follow instructions and photos outlining basic Chinese cooking techniques • A Chinatown shopping guide to help you find the best soy sauce, vinegar, and more Pairing ATK's rigorously-tested recipes with the Pangs' signature mix of humor and instruction, this multi-generational cookbook is very practical, very personal, and very Chinese indeed.

how to use a bamboo steamer: *Step by Step Cookbook* Susan Westmoreland, Susan Deborah Goldsmith, Elizabeth Brainerd Burge, 2008 With more than one thousand recipes and eighteen hundred color photographs, this in-depth cookbook provides aspiring cooks with all the basics, as well as innovative and unexpected foods, instruction in hundreds of cooking techniques, nutritional guidelines, entertaining advice, and tips on selecting wine.

how to use a bamboo steamer: *Mastering the Art of Chinese Cooking* Eileen Yin-Fei Lo, 2009-10-28 A James Beard and Julia Child Award-winning chef "takes you on an incredible journey as you build your Chinese pantry and master the basics." (Daniel Boulud, James Beard

Award-winning chef, restaurateur, and cookbook author) This masterwork of Chinese cuisine showcases acclaimed chef Eileen Yin-Fei Lo's decades of culinary virtuosity. A series of lessons build skill, knowledge, and confidence as Lo guides the home cook step by step through the techniques, ingredients, and equipment that define Chinese cuisine. With more than 100 classic recipes and technique illustrations throughout, *Mastering the Art of Chinese Cooking* makes the glories of this ancient cuisine utterly accessible. Stunning photography reveals the treasures of old and new China, from the zigzagging alleys of historical Guangzhou to the bustle of city centers and faraway Chinatowns, as well as wonderful ingredients and gorgeous finished dishes. Step-by-step brush drawings illustrate Chinese cooking techniques. This lavish volume takes its place as the Chinese cookbook of choice in the cook's library. "Stunning. . . . A comprehensive and educational guide that fulfills the promise of how to master Chinese cooking." -Publishers Weekly

how to use a bamboo steamer: Real Japanese Cooking Makiko Itoh, 2025-08-05 Maki Itoh has succeeded in creating a treasure trove in her exploration of Japanese recipes and culinary traditions...Perfect for the Japanese food loving home cook. —Elise Bauer, Founder, SimplyRecipes.com The first comprehensive cookbook to fully cover all aspects of Japanese cuisine—with 600 recipes! This book is the culmination of a lifetime steeped in two cultures. Born in Tokyo and raised in New York, Makiko Itoh grew up in the heart of her mother's acclaimed Japanese restaurant, a culinary landmark for over twenty years. Now a celebrated bilingual food writer and translator, she brings a rare perspective—uniquely equipped to bridge the gap and share the soul of Japanese cuisine with the world. Her book provides answers to all the questions that people usually ask about one of the world's greatest cuisines, including: Why is Japanese food so unique? This book provides a full overview—from aesthetics to umami Essential ingredients like miso, mirin, dashi, sake and kombu—how and why are they used? How to prepare and serve a Japanese meal—from cookware to tableware and etiquette Which recipes are right for you?—the 600 recipes in this book cover everything from sushi to ramen to donburi rice bowls, nukazuke pickles and Japanese bread! Itoh's mission is to demystify Japanese cuisine for non-Japanese home cooks. Her book contains 400 beautiful color photos with clearly-presented recipes interspersed with fascinating essays and sidebars explaining all aspects of Japan's unique food culture. A must-read book for every Japanese food lover!

how to use a bamboo steamer: Noodles Every Day Corinne Trang, 2012-02-03 Noodle dishes are a beloved staple throughout Asia and are eaten at all hours of the day and night. Asian cuisine expert Corinne Trang presents more than 70 recipes that make it easy to discover such simple pleasures as the Vietnamese rice noodle soup known as Pho, mee krob (a sweet and crispy fried rice vermicelli) from Thailand, and Japanese Soba. Chapters are organized by type of noodle—Wheat, Egg, Buckwheat, Rice, and Cellophane and then Buns, Dumplings, and Spring Rolls, so it's easy to find just the right treat for the occasion. With a section on basic Asian ingredients plus information on simple equipment and easy techniques to master, this great guide ensures that each dish comes out perfect every time.

how to use a bamboo steamer: Bad B*tch in the Kitch Cassie Yeung, 2025-10-07 Add some razzle dazzle to your home cooking with 80 recipes for your favorite Asian takeout dishes from culinary influencer Cassie Yeung Cassie Yeung likes to think of herself as a chef for the people—no professional culinary training here, just a girl who really loves to cook (and eat, obvi). She believes that the #1 rule in the kitchen is to have fun, let loose, and cook the way you want to. For Cassie, that means yelling "behind!" in her own kitchen, softening butter against her skin, and showing off her baddie nails as she pleats dumplings like a boss. In *Bad B*tch in the Kitch*, Cassie serves up the food she loves most: the Asian dishes she grew up eating and now craves on the regular. So many people know and love Chinese, Thai, Vietnamese, and Singaporean cuisine, but they don't always know how easy it can be to recreate their favorite dishes at home. Cassie shares some of her go-to dishes, dialed in for home cooks, in chapters such as: First Bite Besties: Crab Rangoons, Siu Mai (Steamed Pork and Prawn Dumplings), Spam Musubi Noodz: Scallion Oil Noodles, Pad See Ew, Spicy Miso Instant Ramen Skip the Takeout: Sweet & Sour Pork, 30 Minute Beef + Broccoli, Chicken

Katsu Curry Not Too Sweet: Lazy Girl Mango Sticky Rice, Brown Butter Matcha Cheesecake, Vietnamese Coffee Tiramisu Whole Lotta Basics: Hand Pulled Noodles, Ginger Scallion Sauce, Peanut Dipping Sauce Not only can you save money by skipping takeout, but everything tastes better homemade, too. With Cassie's delicious and approachable recipes, you can confidently whip up classic noodles, stir fries, and soups whenever the craving strikes.

how to use a bamboo steamer: *The Change Cookbook* Milan Ross, Scott Stoll, 2017-09-19 From the best-selling authors of *The Change* comes a new cookbook based on Dr. Stoll's Immersion program for weight loss and better health. Imagine dishes that can reduce your cholesterol, lower your blood pressure, boost your immune system, and decrease your odds of getting cancer, type 2 diabetes, heart disease, strokes, and a host of other all-too-common health problems. Now imagine that the dishes are also delicious and easy to make. Here, in this new book, are over 175 recipes that can truly change your life for the better. The book begins by explaining why a diet that emphasizes whole plant-based foods is central to a healthy lifestyle. You then learn how to go about stocking your pantry and equipping your kitchen for success. Following this, the authors guide you in using a handful of simple cooking techniques that will enable you to prepare the dishes presented in the book. Along the way, they provide valuable tips that will smooth your transition from your current way of eating to a diet that will please your palate as it improves your well-being. The next eleven chapters of *The Change Cookbook* presents over 175 kitchen-tested recipes. Included are satisfying breakfast choices, nutrient-packed juices and smoothies, creamy dips and spreads, taste-tempting sauces and condiments, sensational salads, delectable sandwiches and burgers, fabulous main dishes, hearty one-bowl meals, steaming soups and stews, and creative side dishes. Finally, the authors provide a collection of fantastic desserts, including cookies, pies, fruit crisps and squares, puddings, and much more. Each recipe offers easy-to-follow directions that ensure success, and each dish is as nourishing as it is scrumptious. is divided into two parts. Part One begins with the journey taken by each author to develop such a cookbook. Everyone has the power to restore and maintain good health through a whole food plant-based diet. *The Change Cookbook* guides the reader in doing so, one satisfying meal at a time.

how to use a bamboo steamer: *Art of Chinese Cooking* Rebekah Lin Jewell, 2009 In this collection of four stories the bond of friendship and love between the human villagers of Wishland and the mystical Wish Fairies remain strong as they lead us into lands of mystery and magic. The Amulet: An evil wizard arrives in Wishland in search of a magical amulet. The wizard believing a young boy carries the charm, imprisons Xandor and his friend Brandon in the Mystic Forest. The boys fight to survive the evil that lurks at every turn. Desperate, Brandon's father King Vallon, calls upon the Wish Fairies to help locate the boys and bring them safely home. Vectra: The evil witch Vectra escapes from the Mountain Land seeking revenge. Her ultimate goal is to destroy Wishland. The Wish Fairies help protect the land as King Vallon fights pure evil to save his Kingdom. Within A Dream: An unknown source has opened the passageway into Dream Land. Our friends Brandon, Kristie and Xandor find themselves living within some young girl's dream. Wish Fairies Tinker and Pixie set out to uncover the identity of the dreamer and awaken her before they are trapped forever within the mystic realm of dreams and nightmares. &nb

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how to use a bamboo steamer: *Chinese Homestyle* Maggie Zhu, 2022-09-20 Enjoy the bold flavors of Chinese food without the guilt with over 90 easy vegan recipes adapted for the Western cook and kitchen. No wok required! Everyone loves Chinese food, but takeout can often be unhealthy. In *Chinese Homestyle*, Maggie Zhu, the creator of the popular Chinese cooking blog Omnivore's Cookbook (omnivorescookbook.com), shares authentic, healthy recipes--with a focus on Szechuan and Northern Chinese cooking--that allow you to make quick, delicious meals any night of the week, including: Favorite takeout Dim sum Dumplings Cold dishes Seasonal produce Sweets

Pickles Sauces and condiments With recipes adapted to accommodate our busy lifestyles and including helpful information for stocking your Chinese pantry, Chinese Homestyle will soon have you throwing out those delivery menus and experiencing this exciting cuisine in a whole new way.

how to use a bamboo steamer: Wok Every Day Barbara Grunes, Virginia Van Vynckt, 2012-11-09 "Veteran food writers Grunes and Van Vynckt present a unique approach to wok cookery, with entrees, side dishes, savory sauces and even desserts." —Publishers Weekly The concept is simple: one wok, many meals, all of them perfectly done. Arguably the only pan you really need, the wok is the kitchen chameleon capable of turning out not just stir-fries, but everything from pub-style fish and chips to, yes, chocolate cake. The wok can do it all, and do it well—whether it's sizzling up crunchy polenta fries, steaming succulent Swordfish Margarita with Papaya Salsa, braising delicious Curried Beef with Basmati Pilaf, or smoking Chicken with Fig Confit. And imagine popping a warm homemade jelly doughnut into your mouth! With plenty of traditional stir-fry recipes, advice on choosing the right wok and accessories, and tips on proper wok upkeep, *Wok Every Day* makes it easy to wok like a gourmet. Recipes include: Chiles Rellenos con Queso Cincinnati-Style Turkey Chili Cajun Ratatouille over Greens Mojo-Marinated Scallops Egg Foo Yong Scramble Mu Shu Vegetables Ravioli Tossed with Pancetta and Walnuts Beignets

how to use a bamboo steamer: Vegetarian Times, 2001-03 To do what no other magazine does: Deliver simple, delicious food, plus expert health and lifestyle information, that's exclusively vegetarian but wrapped in a fresh, stylish mainstream package that's inviting to all. Because while vegetarians are a great, vital, passionate niche, their healthy way of eating and the earth-friendly values it inspires appeals to an increasingly large group of Americans. VT's goal: To embrace both.

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Scott. John and Megan developed more than six hundred new recipes for this edition, tested and tweaked thousands of classic recipes, and updated every section of every chapter to reflect the latest ingredients and techniques available to today's home cooks. Their strategy for revising this edition was the same one Irma and Marion employed: Vet, research, and improve Joy's coverage of legacy recipes while introducing new dishes, modern cooking techniques, and comprehensive information on ingredients now available at farmers' markets and grocery stores. You will find tried-and-true favorites like Banana Bread Cockaigne, Chocolate Chip Cookies, and Southern Corn Bread—all retested and faithfully improved—as well as new favorites like Chana Masala, Beef Rendang, Megan's Seeded Olive Oil Granola, and Smoked Pork Shoulder. In addition to a thoroughly modernized vegetable chapter, there are many more vegan and vegetarian recipes, including Caramelized Tamarind Tempeh, Crispy Pan-Fried Tofu, Spicy Chickpea Soup, and Roasted Mushroom Burgers. Joy's baking chapters now include gram weights for accuracy, along with a refreshed lineup of baked goods like Cannelés de Bordeaux, Rustic No-Knead Sourdough, Ciabatta, Chocolate-Walnut Babka, and Chicago-Style Deep-Dish Pizza, as well as gluten-free recipes for pizza dough and yeast breads. A new chapter on streamlined cooking explains how to economize time, money, and ingredients and avoid waste. You will learn how to use a diverse array of ingredients, from amaranth to za'atar. New techniques include low-temperature and sous vide cooking, fermentation, and cooking with both traditional and electric pressure cookers. Barbecuing, smoking, and other outdoor cooking methods are covered in even greater detail. This new edition of Joy is the perfect combination of classic recipes, new dishes, and indispensable reference information for today's home cooks. Whether it is the only cookbook on your shelf or one of many, Joy is and has been the essential and trusted guide for home cooks for almost a century. This new edition continues that legacy.

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