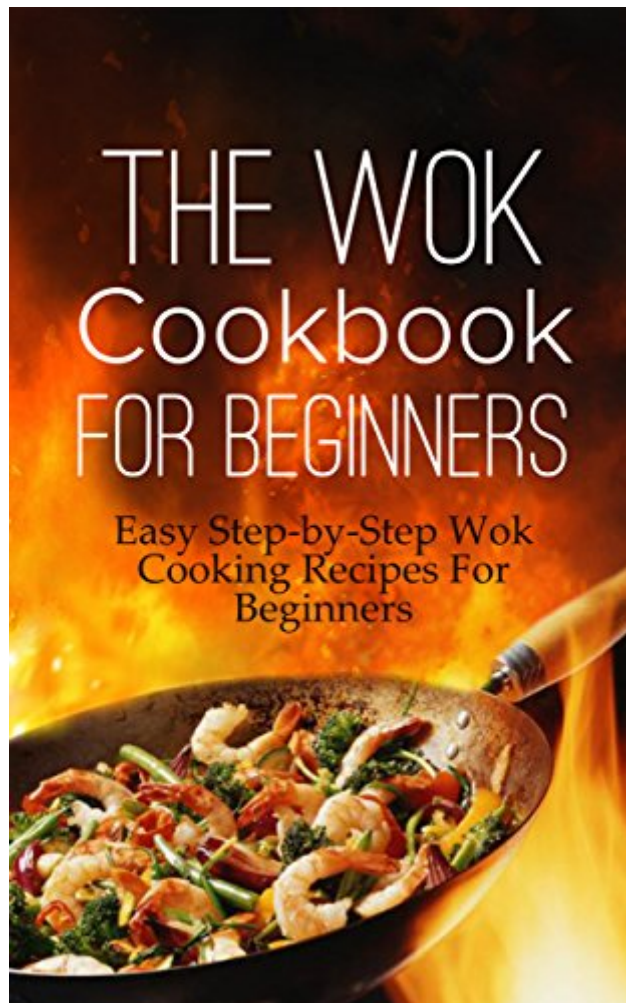


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The Wok Cookbook For Beginners: Easy Step-by-Step Wok Cooking Recipes For Beginners



Synopsis

The Wok Cookbook For Beginners: Easy Step-by-Step Wok Cooking Recipes For Beginners Today only, get this Kindle book for 2.99. Regularly priced at \$5.99. Read on your PC, Mac, smart phone, tablet or Kindle device. The wok pan can also be used for steaming but stir-frying remains the most popular method which is also the fastest food preparation method. The stir-fry method is based on processing food over high heat, constantly stirring and frying food and thanks to the characteristic wok shape, food is cooked faster than it would in a skillet. The wok is ideal for people who are in a rush, but still want to enjoy a tasty homemade dish. In this book you will find great recipes with chicken or pork as key ingredients and with lots of veggies. All the recipes are simple to follow and can be prepared in almost no time. The wok pan heats up very fast so this means that food can be cooked in less than 20 minutes or less. If you download this book you will get: Simple, yet delicious recipes Great wok cooking ideas Different types of meals Recipes with pork, beef, chicken and seafood Download your copy today! To order, click the BUY button and download your copy right now! Tags: Wok Cooking, Wok Cookbook, Cookbook Recipes, Cooking Methods, Quick Cooking, Recipes, Cooking

Book Information

File Size: 957 KB

Print Length: 68 pages

Simultaneous Device Usage: Unlimited

Publication Date: October 17, 2014

Sold by: Digital Services LLC

Language: English

ASIN: B00ON62TO2

Text-to-Speech: Enabled

X-Ray: Not Enabled

Word Wise: Enabled

Lending: Not Enabled

Enhanced Typesetting: Enabled

Best Sellers Rank: #4,585 Free in Kindle Store (See Top 100 Free in Kindle Store) #1 in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Regional & International > Asian > Wok Cookery

Customer Reviews

It is amazing to know that the secret of cooking a delicious food is not only on the process of cooking it or in the ingredients we add on it, it is also with the tool that we use in cooking. Several times I have heard of "wok style" of cooking but I do not know what it means yet so I did not find it significant. I am thankful that this book gave me a clear understanding of what wok is, its use, characteristics of its shape, and the importance it gives in cooking. Aside from that, the author also gave a lot of recipes to enjoy that are very easy to follow. I want to try the recipes yet the first thing I have to do is to buy a wok. Thank you though for the new idea this book gave me!

First recipe I tried called out for ingredients that were never mentioned in the recipe, I worked it out, but someone needs to do some editing. The Format of each recipe was difficult to read, for example, "1 tsp fish sauce" reads like the following. "1 tsp fish sauce" for every ingredient listed. Clearly not worth the money.

I bought a wok almost a year back now, but haven't used it even once. I know Chinese foods are cooked in a wok, but I just don't want to take a chance using it. I have a feeling I'll burn the food since a wok is made of a comparatively thin material than my usual pots and pans. But browsing through this recipe book, I realize that the cooking instruction for a stir fry using a wok is the same as with other pots and pans. I plan to surprise my family with an authentic Chinese dinner over the weekend and inaugurate my wok, thanks Martha Stone!

We have a wok in our kitchen but only my parents are the only ones that know recipes appropriate for using a wok. We eat a lot of Chinese cuisine thanks to my parents and now I can make my own Chinese food thanks to this book. The recipes are easy and can be easily understood by beginners like me and yet it explicitly tastes like your typical Chinese food.

The Wok Pan is automatically associated with Chinese cooks that create mouthwatering dishes from it. I haven't tried cooking in one but I am much amazed by its versatility in terms of the dishes it can produce. If you want to try new dishes or you want to elevate your wok dishes, I suggest you get a copy of this book.

If you have never cooked with a Wok or if you are very experienced with this cooking method already, either way this book is for you, never mind the title. Wonderful recipes easy to prepare and a delight to eat. Could write so much more but there are too many recipes in this book for me to

sample, can't tear myself away from my Wok right now, Just to let you know, I recommend this book highly.

This beginners' cookbook for wok usage did not disappoint, as there is a wide variety of wok dishes for all sorts of meats. The steps are also laid out clearly. Further editions may make the layout a little easier to look at.

I've been trying to find a good sichuan recipe and this book has it. Add to that, the book found ways for me to use my wok more. I usually don't use it when I cook but with this book I found more reason to.

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