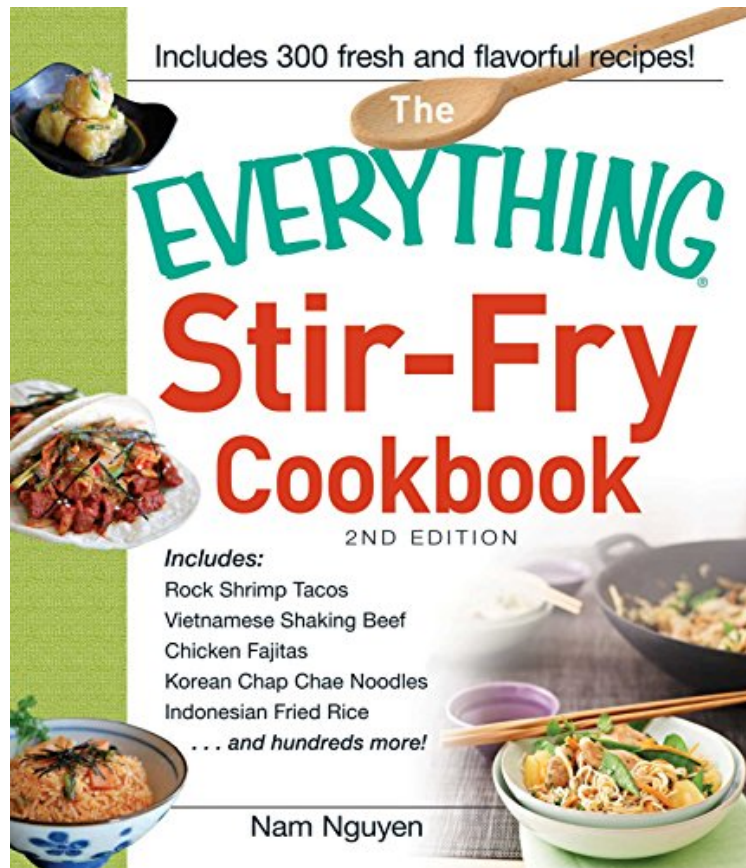


(Free) The Everything Stir-Fry Cookbook (Everything Series)

The Everything Stir-Fry Cookbook (Everything Series)

Nam Nguyen

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Nam Nguyen : The Everything Stir-Fry Cookbook (Everything Series) before purchasing it in order to gage whether or not it would be worth my time, and all praised The Everything Stir-Fry Cookbook (Everything Series):

10 of 10 people found the following review helpful. Wonderful BookBy Kindle CustomerI like this book for two reasons, one, i'm old and can prepare a one dish meal for one person and the other because I'm using only fresh ingredients except for condiments. I recommend this book to everyone who will listen including my family.1 of 1 people found the following review helpful. Love it!By bookloverLove it!! Love the way it's arranged with ingredients at the left in green, all the tips, the numbered instructions which are easy to read and follow and the section on essentials. Love also, the recipes on marinades and sauces - a real plus. I didn't know it was important to marinate, not just for flavor but for the tenderness of the meat. There are a good many items I'll need to buy to be able to stir fry like the Chinese restaurants do and have it taste like that. I thought I'd only need soy sauce, meat and veggies to stir fry. I was wrong.0 of 0 people found the following review helpful. Great book. Variety of dishesBy Gina AllensworthGreat book!! Great recipes. Bought this one for a scrapbooking class, cut out the recipes and put them on fancy pages. Love the recipes!!!

Fast, fresh, and more delicious than take-out! Stir-frying is quick, healthy, and incredibly easy to do at home. The Everything Stir-Fry Cookbook, 2nd Edition is full of recipes that are guaranteed to get dinner on the table in minutes! This sizzling sourcebook of 300 recipes features delicious meals that don't require a lot of ingredients--or time, including: Salmon firecracker rolls Korean beef lettuce wraps Miso glazed scallops Thai-spiced hot and sour wings Shrimp pad thai Crispy ginger beef Tofu salad with ginger miso dressing Kung pao chicken Coconut-scented rice Egg foo yung General Tso's chicken Ginger peanut noodles You'll learn easy-to-master techniques that can be adapted to work with what's already in your crisper or whatever looks great at the farmer's market. This completely updated cookbook also offers helpful tips for choosing equipment, advice on finding the best ingredients, and effortless prep and stir-fry techniques. From healthy meatless options and fun international twists to classic takeout favorites--this book has everything you need to become a stir-fry master!

About the Author Nam Nguyen is a recipe developer, photographer, and creator of the FoodBuzz-featured blog, The Culinary Chronicles (www.theculinarychronicles.com). Taking advantage of the vast resources and diverse communities of the West Coast, her flavor profile focuses on dishes that use fresh and local ingredients that evoke contemporary California Cuisine. Nam was featured in Bon Appetit and is a frequent contributor for The Pioneer Woman's recipe site, Tasty Kitchen. She lives in San Diego, CA.