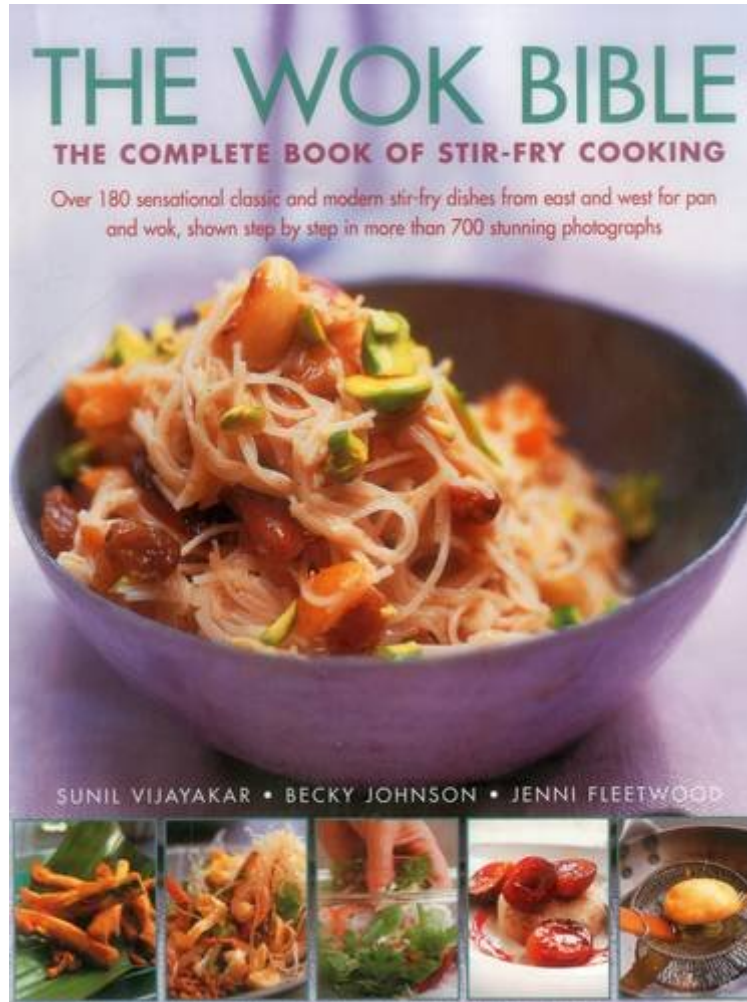


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## The Wok Bible: The Complete Book Of Stir-Fry Cooking

*Sunil Vijayakar, Becky Johnson, Jenni Fleetwood*  
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**Sunil Vijayakar, Becky Johnson, Jenni Fleetwood : The Wok Bible: The Complete Book Of Stir-Fry Cooking** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Wok Bible: The Complete Book Of Stir-Fry Cooking:

0 of 0 people found the following review helpful. Great cookbookBy Established WriterI love this book. I have had it for years when I bought it at Borders. My favorite recipe is the chicken and pork adobo. It is a family favorite now. I noticed mainly the recipes are Thai, Filipino, Japanese and Chinese. The Chinese leaf, meatball and noodle broth is really delicious too. Not to hard to make these recipes even though they do have some preparation time to them.1 of 1 people found the following review helpful. Amazing collection of tasty recipes!By AllymetWe received this book as a Christmas gift last year and have spent the past year exploring the amazing recipes within. We received rave reviews at our dinner party last night where we made salmon, sesame and ginger fish cakes as well as the lettuce parcels from

an international group of friends who are a little intimidated by wok cooking styles. My favorite recipe is the spiced halibut and tomato curry and ginger - it is amazing every time! This book is a very diverse collection of wok recipes and the most frequent book I turn to in my kitchen. 0 of 0 people found the following review helpful.  
Interesting pan-Asian cookbook  
By Kathleen Cadman  
A lot of the Asian cookbooks I've had so far have soup, dumpling, meat and veg dishes, but not much variety in noodle and rice dishes. This one finally gives me a decent variety! Some recipes may need to be adjusted for sugar content (to taste) but the noodles and fried rice dishes alone make this worth the money. The recipes seem to be primarily Chinese and Southeast Asian.

180 sensational stir-fry dishes from east and west for pan and wok, with 700 photographs.

About the Author  
Sunil Vijayakar was born in Bombay. In 1993 he moved to London and he now works as a food stylist, writes for magazines and is the author of many cookbooks. Becky Johnson is a food writer, having previously worked as a chef and travelled extensively around South-east Asia. Jenni Fleetwood is a highly experienced food writer and editor. She has compiled and written many cookbooks on creating fast yet good, nutritious food.