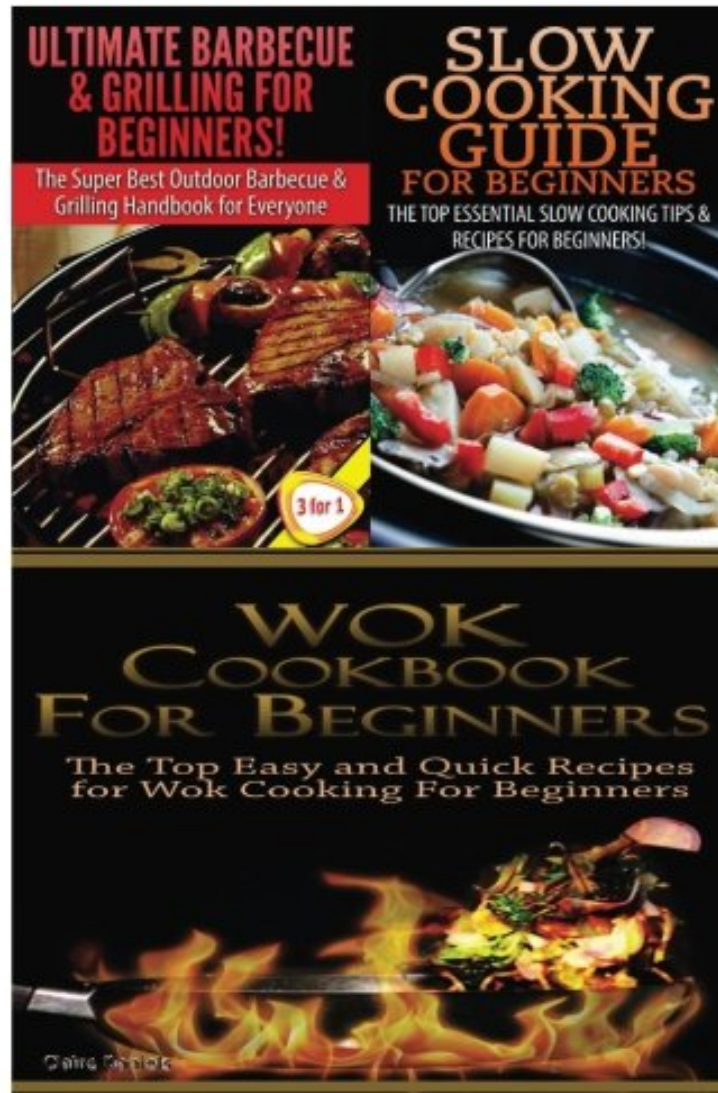


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Claire Daniels

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Ultimate Barbecue and Grilling for Beginners: The Super Best Outdoor Barbecue and Grilling Handbook for Everyone Slow Cooking Guide for Beginners: The Top Essential Slow Cooking Tips Recipes for Beginners! Wok Cookbook for Beginners: The Top Easy and Quick Recipes for Wok Cooking For Beginners! Grilling It's good to go outside and have some partyhellip;what's even better is if you have a barbecue party with your family and friends and fun just doesn't stop until the night is over. There's no need for a chef to teach you and you don't need to attend a cooking class to be able to make your barbecue party fun and enjoyable. The secret lies in your ability to turn a simple party into a marvelous one and this eBook will definitely show you some tips, skills, and techniques you can learn easily. This eBook provides definitions of the terms commonly used in grilling and barbecue as well as safety tips that every beginner has to know. There will also be sample recipes you can choose from and try for yourself. So whether it is a simple barbeque party with friends or family or a romantic date with your special someone on a camping trip, this eBook will definitely not let you down. Barbecue Topics Covered... Definitions and Significant TermsTools and Equipment Skills and Techniques to MasterGrilling and Barbecue Tips from the Experts Best Grilling and Barbecue RecipesSafety Tips Much, much more! Slow Cooking We live in a fast paced world. We want everything easy and quick especially in preparing delicious meals for our family. But sometimes, going slow can be quite advantageous. Slow cooking is a cooking method that utilizes low heat for an extended period of time. The food prepared using this method will become oh-so-tender and more flavorful. In the past, slow cooking involves putting a pot in the stove over a low fire for several hours. Unfortunately, this leaves room for the homemaker to do anything else since the flame needs constant supervision. If not, the pot may over boil, dry out, and cause a fire if left on for too long even on low. Fortunately, this won't be an issue anymore since the slow cooker has already been invented. Great Topics Covered: Slow Cooking and Slow CookersDips and Sauces Recipes Meat Dish Recipes Seafood Vegetable Dish RecipesPoultry Dish Recipes Dessert Snack Recipes Much, much more! Wok Cooking Usually, the wok is used for stir-frying. Therefore, you need to learn how to stir-fry. Aside from being delicious, what is it with stir-frying that you would want to learn how to do it? First and foremost, stir-fried meals are delicious. Aside from that, the resulting meals can be prepared fast. The meals are also really healthy and seasoned. Stir-frying with the use of a wok leads to the creation of meals that can lead to the creation of beautiful works of art in the form of good food. This method is best suited for making meals for one or two people. But if you will choose to cook meals for many people, this can be used, too. Many people see the wok as an unattractive ornament in the kitchen. This notion is common among people who are not aware of the kinds of dishes that can be made from it. But many people are attracted instantly to have one once they tasted the dishes for themselves. Woks are essential for cooking authentic tasting dishes. Here Is A Preview Of What You'll Learn... General Wok Cooking TipsEasy Wok Recipes Cleaning your Wok More Recipes Much, much more! Purchase your copy today!