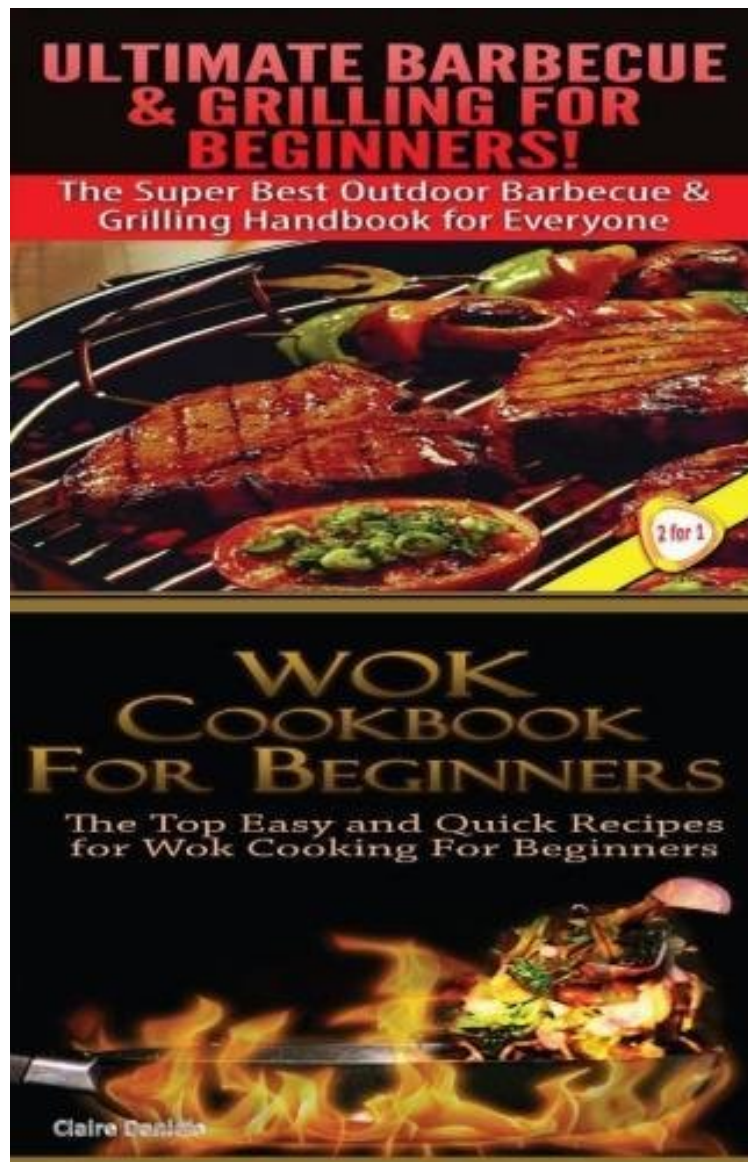


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Ultimate Barbecue and Grilling for Beginners Wok Cookbook for Beginners

Claire Daniels

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Ultimate Barbecue and Grilling for Beginners: The Super Best Outdoor Barbecue and Grilling Handbook for Everyone + Wok Cookbook for Beginners: The Top Easy and Quick Recipes for Wok Barbecue 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 marvellous 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 barbecue 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 Terms Tools and Equipment Skills and Techniques to Master Grilling and Barbecue Tips from the Experts Best Grilling and Barbecue Recipes Safety Tips Much, much more! Cooking for One You got this book for a reason: you are tired of microwave TV dinners, canned food and unhealthy takeouts. You want to enjoy fast, delicious, cheap and healthy meals that will make eating alone a worthwhile experience. Well, good news, for this book will guide you through the journey of healthier eating! From now on, your kitchen will be your best friend. If there is something about your kitchen that you don't like (such as the paint on the walls) then go ahead and change. Wok Cookbook 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 are some tips that are worth remembering: It is worth purchasing your very own carbon steel wok instead of deep sauteacute; pan. Aside from being very affordable, they are very versatile as well. Woks made up of carbon steel will have to undergo seasoning. The process of seasoning is not really difficult. This process can help your wok become better looking. It can also make your nonstick. The steps in the subsequent chapter may appear to be intimidating. But with consistent practice, you will find out that cooking in a wok is fun and fulfilling. Learn the recipes that follow by heart and be proud of the meals that you are about to produce. Here Is A Preview Of What You'll Learn... General Wok Cooking Tips Easy Wok Recipes Cleaning your Wok More Recipes Much, much more! Purchase your copy today!