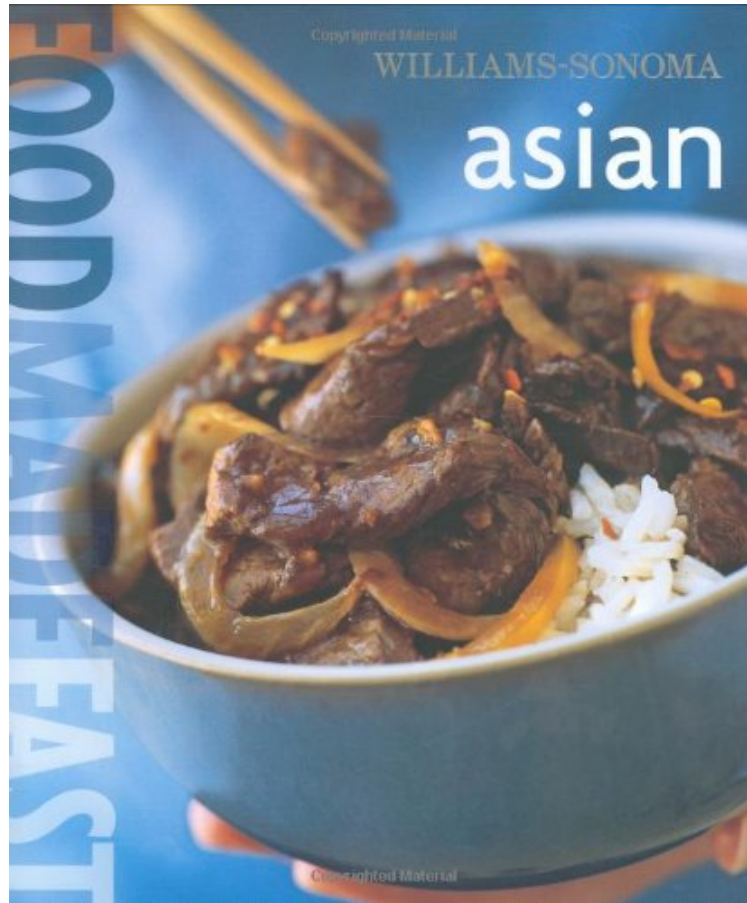


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Williams-Sonoma: Food Made Fast Asian (Food Made Fast)

Farina Kingsley

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Farina Kingsley : Williams-Sonoma: Food Made Fast Asian (Food Made Fast) before purchasing it in order to gauge whether or not it would be worth my time, and all praised Williams-Sonoma: Food Made Fast Asian (Food Made Fast):

47 of 47 people found the following review helpful. I love this cook book By lovemybaby This book is WONDERFUL. I'm a busy mom. The section of 20 minutes really take 20 minutes! The food tastes GREAT. My husband is shocked how many of the recipes we have already tried. We've made nearly 50% of all them now. To boot - the ingredients are genius - you invest really in a select 12-ish ingredients (like spices, oils, etc) and you can make so many dishes from them. We have cut out eating out by quite a bit, and I have now added several of these books in this series to my wish list based on this experience. Some cons - Dishes that use or you personally add veggies to. I find full sodium soy sauce a little salty. So I have on a couple of recipes written right in the book to use low sodium soy sauce instead. Likewise with oil. The shrimp recipes I cut the oil down, otherwise it's just a tad oily. Finally - last recommendation - the recipes that have you add the 1/4 tsp or 1/2 tsp of cornstarch - try making the sauce ahead of time. It's a matter of taste - but if you can let it sit 10 minutes - it thickens way more (like Chinese take out) than the 1 minute it calls for while cooking

it. I just put it in the fridge until I'm ready. So so good. I can't wait to make some of these dishes for my mother-in-law who really is carb conscience. She wouldn't eat any rice, so I will try to make more sauce and just add more veggies. Yum!

2 of 2 people found the following review helpful. I love the recipes in these. By BRMI never miss a chance to pick up one of the Williams Sonoma books. I love the recipes in these, and this book is no exception. All are relatively simple, but give much more than 'quick food' as a result. Some ingredients lists are a little longer, but they are worth it for the flavor.

5 of 5 people found the following review helpful. Yum-a-licious! By cryogini This has been a much-used cookbook in our house. My college-age son complimented so many dishes that I bought one for him too, and he actually uses it. Salt Pepper shrimp is one of our favorites. The book is divided into 15-minute, 20-minute, and 30-minute dishes, and I find the times to be pretty accurate. I keep all the basic ingredients for sauces and seasonings at home, so I can always throw something delicious together. If you don't have a wok, get one because this will all be even faster and more delicious.

Designed for the busy home cook, Food Made Fast is the latest collectible series from Williams-Sonoma. Using a straightforward approach to everyday cooking, Food Made Fast is about delicious food, simply prepared, with easy-to-follow recipes and tips. Each book emphasizes keeping a well-stocked pantry, planning ahead, and using fresh ingredients. Dedicated to a single subject from Grill to Asian to Seafood each volume makes it simple to plan, cook, and enjoy great-tasting food throughout the week.

About the Author Farina Wong Kingsley was raised in a traditional Cantonese household and is a highly respected culinary instructor specializing in Asian cuisines. She has taught at Tante Marie's Cooking School in San Francisco, written for the Center for Culinary Development, and contributed to a number of cookbooks, including Williams-Sonoma Asian. She resides in San Francisco.