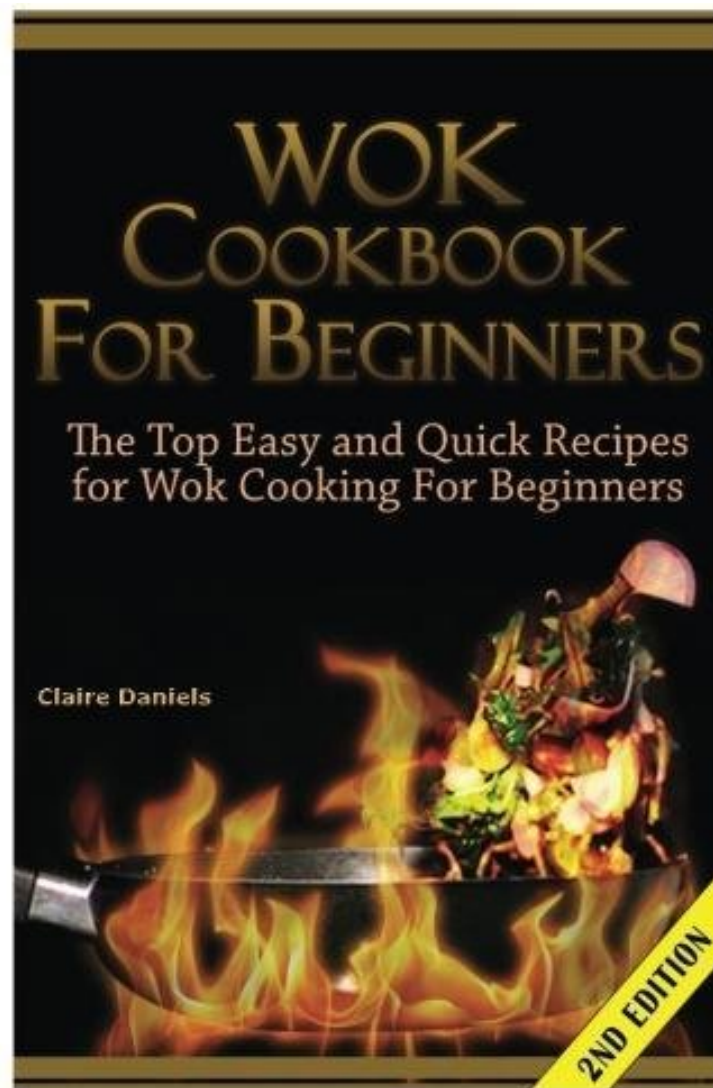


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Wok Cookbook for Beginners: The Top Easy and Quick Recipes for Wok Cooking For Beginners!

Claire Daniels

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each recipe is written ...By Liza A. Martin This book was a big disappointment. The ingredients needed for each recipe is written out in a paragraph style instead of a nice list of what you need. Too many strange ingredients which I don't find "easy". And one thing I really don't like about cookbooks is no pictures of the finished dishes.. This book has absolutely no pictures at all. I plan to take this book straight on to Goodwill. 1 of 1 people found the following review helpful. Delicious recipes! By Natasha Begue I got a wok and its great. Now the only that remains is to learn how to use it. I found some great and simple recipes in this book, they sound delicious and I definitely will be giving them a shot. Overall, a nice cookbook. 2 of 2 people found the following review helpful. I love this guide By Rhonda Okonko I love this guide. I can now wok just like an Asain would =D It's very well-written and explained step by step, with a lot of nice recipes I can use. Looking to be a good wok cook? Search no longer!

Wok Cookbook for Beginners 2nd Edition: The Top Easy and Quick Recipes for Wok Cooking For Beginners!
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!