

[Read now] Wok Cookery : How to Use Your Wok Every Day to Stir-fry, Deep-fry, Steam, and Braise

# Wok Cookery : How to Use Your Wok Every Day to Stir-fry, Deep-fry, Steam, and Braise

*Ceil Dyer*

*ebooks / Download PDF / \*ePub / DOC / audiobook*

 Download

 Read Online

#2227546 in Books 1977-01-01 1987-01-01 Ingredients: Example Ingredients Original language: English PDF # 1 10.90 x .32 x 8.58l, Binding: Mass Market Paperback 168 pages COOKBOOK RECIPISE | File size: 16.Mb

**Ceil Dyer : Wok Cookery : How to Use Your Wok Every Day to Stir-fry, Deep-fry, Steam, and Braise** before purchasing it in order to gage whether or not it would be worth my time, and all praised Wok Cookery : How to Use Your Wok Every Day to Stir-fry, Deep-fry, Steam, and Braise:

0 of 0 people found the following review helpful. Useful introduction to wok cooking for general purposes By Margot Useful as an introduction to how to use a wok for cooking other than stir fry. Of course there are also stir fry recipes too. The pictures and recipes seem dated, but that is to be expected, as it was published in 1977. A good value for the price. 2 of 2 people found the following review helpful. Replacement of an old friend By Fritz My old copy of Ceil Dyer's Wok Cookery was absolutely shot! Pages that I had visited many times were so tattered that they were hard to read. Imagine my pleasure at getting the hardback copy I received and finding all those old familiar recipes in the same order as they were in the ancient paperback! I immediately began using it and the condition of the book, accurately described by the seller, was apparent to me. Thanks for making this available. 0 of 0 people found the following review helpful. Slightly disappointed By Nancy My mother had bought me this cookbook before from a garage sale and I loved it but lost my copy. I bought this to replace the one I lost. The content is exactly the same except this book is tiny! I mean it's a pocket-sized version of the one I had and does not have any pictures of what the

finished dishes are supposed to look like.

The #1-selling wok cookbook, with over 1.5 million copies sold, shows readers how to make the most of the wok. Create fabulous meals using quick and easy wok cookery methods, from stir-frying and deep-frying to steaming and braising. 212 easy, step-by-step recipes, plus helpful tips and menus. Full-color photographs.