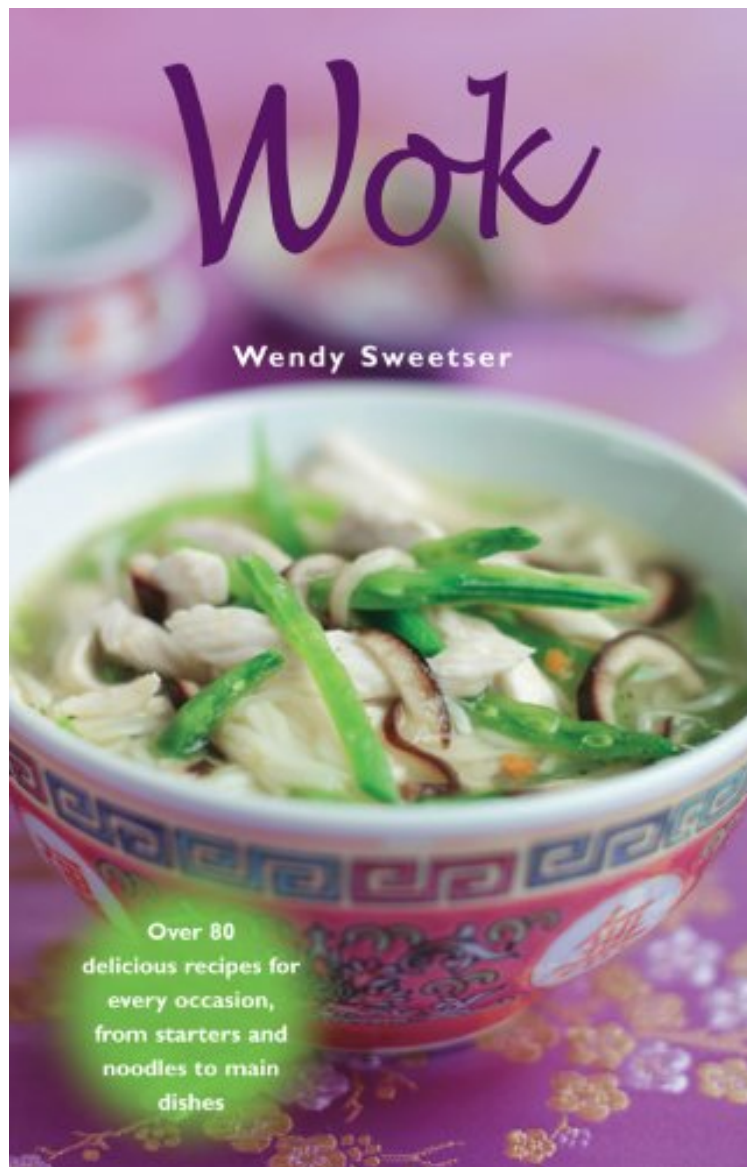


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Wok: Over 80 Delicious Recipes for Every Occasion, from Starters and Noodles to Main Dishes

Wendy Sweetser

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Wendy Sweetser : Wok: Over 80 Delicious Recipes for Every Occasion, from Starters and Noodles to Main Dishes before purchasing it in order to gage whether or not it would be worth my time, and all praised Wok: Over 80 Delicious Recipes for Every Occasion, from Starters and Noodles to Main Dishes:

0 of 0 people found the following review helpful. Good cookbook, fails at localization
By Ian Monroe
The recipes are all very clear and were obviously written with the beginner in mind (for instance it reminds you that you have to peel your onions haha). I also like the full color pictures, makes it easier to pick out a dish which is always the hardest part of using a recipe book. One downside is that while this uses imperial measures, it's obviously the exact same book they released in England. So even if it's imperial they don't always measure things in the same way: for instance sometimes they use oz when an American cookbook would use cups. That doesn't sound so bad and it isn't, but they also used the term "corn flour" when in US English the term is corn starch. That was obviously really quite confusing since corn flour is a real product that you can buy. If it wasn't for Wikipedia explaining what corn flour meant in British English I would've been in trouble. Anyways 4 stars since I really like the cookbook overall. The kung pao chicken was yummy. Once you realize it's British it's usually straightforward to work around its oddities.

Although using a wok is common in Asian cooking, you can prepare a whole range of dishes using one—from soups and starters to braised meats, steamed fish, and, of course, stir-fries. A wok is especially suited to small households allowing you to whip up a wide variety of meals from scratch quickly and without hassle. The 85 recipes outlined here are arranged into five sections: vegetables; fish and shellfish; poultry; meat; and grains, noodles, rice, and pasta. You'll find classic Asian favorites such as Pad Thai with Shredded Omelette, as well as dishes like Spiced Chicken with Cider, Lemon Dhal, and Spicy Sweetcorn Patties. With easy to follow instructions and color photography throughout, that much neglected wok will soon see frequent service!

About the Author
Wendy Sweetser trained at the Cordon Bleu schools in Paris and London and already has ten cookery books to her name. She is currently a freelance food editor for OK!, The London Magazine and Period. She lives in Southend-on-Sea.