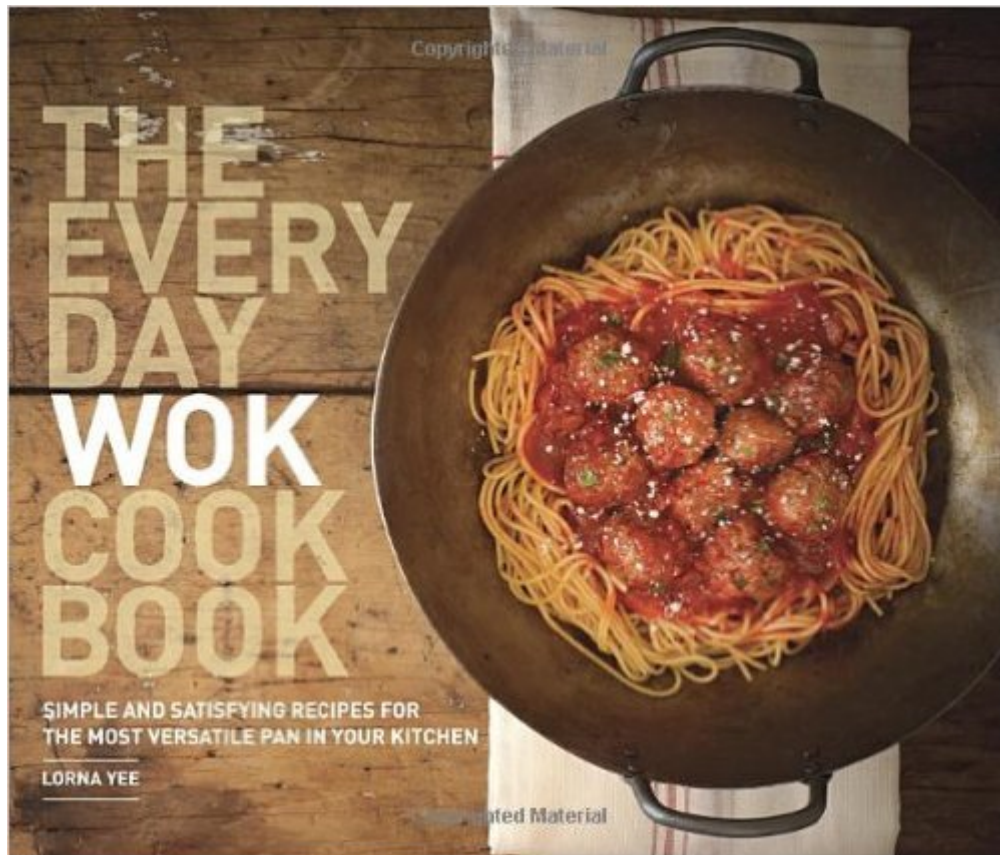


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# The Everyday Wok Cookbook: Simple And Satisfying Recipes For The Most Versatile Pan In Your Kitchen



## Synopsis

Most people think a wok is just for stir-frying Chinese food. Not so! A wok is a versatile and inexpensive piece of kitchen equipment that can be used everyday, for all your meals. You can braise, steam, deep-fry, and stew foods in it. You can even bake a cake in it! Don't stash your wok away in a cupboard. Leave it on your stovetop and use it every day! This book celebrates making American favorites such as spaghetti and meatballs, buttermilk fried chicken, and pulled pork sandwiches using the ancient Chinese cooking vessel. You'll also find easy Asian dishes like kung pao chicken, shrimp and egg fried rice, stir-fried beef and broccoli, and chicken chow mein.

## Book Information

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## Customer Reviews

The recipe I have made is King Pao Chicken and it was perfect! Her explanation of the use of the wok, seasoning, cleaning, etc. are all right on. The instructions for preparing the food is complete and leaves nothing to be desired. This is a great book for a beginner Chinese cook or just someone who wants to use to make something with their wok. It includes non-traditional wok dishes, which is nice as well. It could be longer, but the quality is superb!

I am new to Asian cooking and wok cookery in particular. This is an excellent book for a newbie like me. The author gives a little history of the wok, different types, how to properly season it and the recipes show just how amazingly versatile this wonderful piece of cookware can be. I would have never thought of wok spaghetti and meatballs. If you're new to wok cookery this is for you. I think even if you are an old hand at this you may find some ideas and uses you never thought of.

I bought this book on Kindle and decided that it was so good I needed a printed copy for my cooking library. The recipes are easy and flavorful. I like the author's writing style as well. She inspired me to make up some recipes of my own because I realized that the wok is not just for Chinese food cooking. Her spaghetti and meatballs recipe is my favorite.

This book contains nearly 60 recipes for cooking in a wok. Most people usually associate cooking in a wok with Chinese food. This book is no exception: it is dominated by Chinese recipes, but it also has a few other (international) types of dishes as well, some of which would not have occurred to me to cook in a wok. Many of the recipes are quite interesting. I have been cooking some of these dishes based on other recipes and cook books. However, the differences here are worth noting, and they often lend a new (but subtle) twist the flavors of the dishes. I own a lot of cook-books. Typically I use perhaps about 10% of the recipes per cook-book. In that sense, this book is definitely above average: I may adopt perhaps as many as 10 or 12 new good recipes from this one.

This was a gift for someone who is taking up wok cooking. Comment from them was that it was a little advanced for the beginner (complicated recipes with more ingredients than a beginner would start with) but had very good recipes and they are going to work up to it.

Traditional and original entries, well written with plenty of back story. Maybe a little too much sugar but that is what you would expect when you got to the local Wok restaurant around the corner, right?

Going to take awhile to do all of these!! The first two worked out PERFECT!! GREAT BOOK for the money.

Love this book. The quality is amazing, great photos. You will for sure find some meals that will become your favorites. The Chicken and Andouille Sausage Gumbo recipe is amazing and it's my favorite. You will need to visit an Asian market, no if's and's or but's, this is a guarantee. It makes a great coffee table piece also because it contains great photography and the paper is great quality (nice and thick, slight gloss on every page.). One thing I really like is the recipes are kind of a fusion of cultures. For example we all know that Gumbo is not typically an Asian meal, but WOW... it's the best Gumbo I've ever had (slow cooked in a Wok all day). There hasn't been a recipe in here yet

that I didn't like... it will definitely help take your Wok to the next level.

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