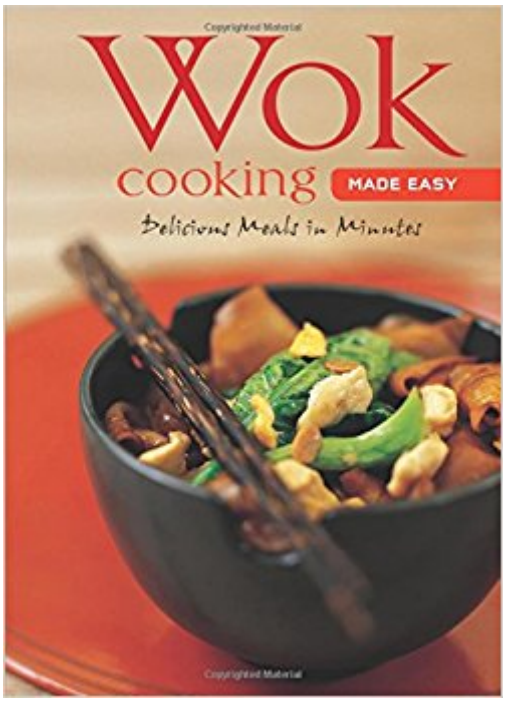
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Wok Cooking Made Easy: Delicious Meals In Minutes [Wok Cookbook, Over 60 Recipes] (Learn To Cook Series)



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Synopsis

Prepare delicious wok dishes from China, Thailand, India and all across Asia with this easy-to-follow wok cookbook.Mention "wok cooking," and one immediately visualizes a huge wok being wielded above a mighty flame. One also thinks Asian "comfort food"Ã¢â ¬â •with accompanying images of wholesome and thoughtfully prepared meals, eaten together with family members in the comfort of the home.Wok stir-frying is one of the best and quickest cooking methods out there. Because of the intense heat required, the food is cooked rapidly, and its taste and nutritional value are preserved. Plus, it’s single dish cooking at it’s finest! In Wok Cooking Made Easy, you’ll find nutritious and easy-to-prepare Asian wok recipes compiled for a Western audience. Favorite wok recipes include: Spinach with Garlic stir-fry Hot and Spicy Sichuan Tofu Sliced Fish with Mushrooms and Ginger Classic Sichuan Chicken with Dried Chilies Thai Fried Rice Five Spice Chicken.All of the recipes in this cookbook are light, healthy and tasty, nor do they require special skills to prepare. May this cookbook bring endless cooking pleasure as you venture into the world of Asian cuisine.

Book Information

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Customer Reviews

Nongkran Daks is the chef-owner of Thai Basil, a restaurant in Chantilly, Virgina. She teaches cooking classes and is the author of several cookbooks, including Thai Soups and Salads, Thai Noodles and Snacks and Homestyle Vietnamese Cooking.

This is a beautiful little book full of nice color photography. It’s spiral bound to open flat and each recipe is on its own page with a photo of the finished dish on the facing page. There are about 65 recipes which come from all over Asia and are written by a number of different chefs. The publisher is based in Singapore which hosts a mix of Asian cultures and the result in this cookbook is specialties from China, India, Thailand, Vietnam, and Malaysia.There are lots of tasty things to try here, but be prepared. If you want to cook your way through all of the 65 recipes in this book, the mixture of different national cuisines leads to a pretty long and very diverse list of sauces, spices, and fresh herbs in the ingredients. If you are a serious Asian cook you probably already have fish sauce, dark and light soy sauce, chili sauce, Hoisin sauce, rice wine, and sesame oil along with Chinese five spice and Indian garam masala. You may not already have tamarind pulp, lemon grass, curry leaves, palm sugar, Chinese black bean paste and yellow bean paste, or dried Thai shrimp paste in your pantry. I did find them all in my local Asian mega-mart, but I had to order Sichuan Peppercorns and Kaffir lime leaves over the internet and I just skipped the recipes which called for dried tofu skin. That’s a lot of unusual ingredients to track down for only 65 recipes, especially when many figure in only a few dishes.Of course, authentic ingredients lead to authentic results with the true flavors of the original cuisine, so if that is your goal then go for it!. Start off with something basic like Fragrant Shrimp Fried Rice. Then raise the bar with Vietnamese Beef Stew or Indian Lamb or some Malaysian Wok-fried Egg Noodles with Chili. I don’t think you’ll be disappointed.For those who are just looking for some quick, easy, and very tasty ideas which won’t require so much advance shopping, there are other good places to find them. I have really enjoyed everything I’ve tried fromÃ Â Quick & Easy Chinese: 70 Everyday Recipes. Also,Ã Â Helen Chen’s Chinese Home CookingÃ Â also offers a wide selection which I think is much closer to what most people think of when when they hear "Wok Cooking Made Easy."

I had purchased in this same order the "14 Inch Traditional Cast Iron Wokset" from .Ã Â 14 Inch Traditional Cast Iron WoksetThe Cookbook looked good, so I ordered it. Little did I know how well it was done. But as they say, the proof is only when you cook out of it.My first was ’Shrimp Pad Thai’ and I can only say, afte eating Pad Thai in so many venues (and leaving it half uneaten) I cooked thier Receipe out of simplicity, it looked simple to cook.Wow...night and day difference from the Thai places I have eaten. So much lighter, tastier. I can’t describe it, but I am having it for lunch tommorrow and highly anticipating that.The book is Spiral Bound, heavy pages, a boon to us cooks that need the book to lie flat. Full of color photographs and simple receipes. A master list of ingrediants, terms, and ingrediants. So every thing good about Wok Cooking is here. A Must have if

you have to have only 1 Wok Cookbook.KellyMiami, FL

The rest of the reviews and the description of the book tell you how the book is laid out. I'm going to tell you this book is the best cook book I've owned. The recipes are so full of flavor you have to force your self to stop eating them. All the other cook books I have even the ones by chefs leave you to wonder why they wrote them down or they left out the ingredients that really makes it pop. I will buy more books by this author cause he doesn't hid a thing and when you plate it up you'll agree it couldn't get better. Hope this helps you decide. has the best price I could find on this book too.

The best thing about this book is the recipes. There are a lot of good ones that are fairly simple to make. Do not expect this book to teach you how to cook or use a wok, however. This book is more about combining the right ingredients to create those amazing flavors and aromas you tend to associate with Asian cooking. And at that it does an excellent job. The flavors virtually explode in your mouth. The second best thing about this book is the primer on ingredients at the beginning. There are things in there you can only get at an Asian market, so it definitately helps to know what you're looking for. Food flavors come together better when you have the right ingredients and this book will help you figure out what those are. I would have preferred there be a list of substitutions, especially for some of the harder to find items, but that would have deviated from the streamlined format of the book... Which leads to the third best thing about this book. For those of us who have become ADD due to information overload in the digital age, this book is organized so as to present all the information you need without flipping pages or squinting at microscopic text. To put it another way, a digital version of this book would translate easily to an iPad app without having to change format. This isn't the only Asian cookbook you'll want in your library, but it's a good one to have.

I am delighted with this Wok cookbook. As a novice to Asian cooking, I found the illustrations that accompanied the narrative for Important Asian Ingredients most helpful. The spiral binding is a style that I wish all of my cookbooks had; pages lay flat without the use of a heavy weight. The full-page photos of every recipe is most welcome as many cookbooks skimp on photos. I will be purchasing additional cookbooks published by Periplus Editions. Thank you for featuring this item, .

This cookbook is full of great recipes for the wok-user. If you have a wok or are interested in getting a wok, this cookbook is a great addition. It has recipes that are pretty easy to make and some that are more advanced so no matter your level, this book has a variety of recipes for you!

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