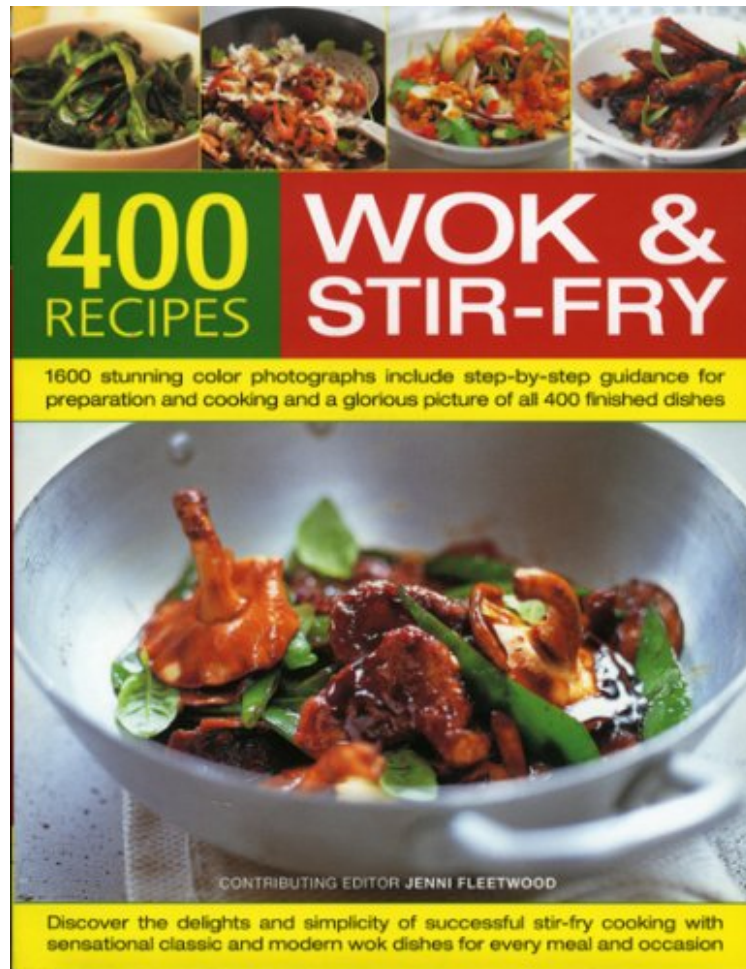


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Jenni Fleetwood

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2 of 2 people found the following review helpful. Well Put Together Book For A BeginnerBy M. SpencerI just

purchased this book, along with some utensils and a wok. Trying to vary up meals while cooking at home, which is becoming a trend not to go out to eat as often. So to save money and perhaps improve my culinary skills, I thought why not try stir fry, etc...This book is an inch thick, dense (as my fiance and I joked about it halting a bullet it's so dense), and is littered with helpful information in the first few chapters. The recipes have pictures, step by step instructions, and most of the time if it lists an ingredient, it'll list another name it could be known as. I have, however, come across some ingredients I'm not familiar with, but I have a feeling I'd be able to order these spices online or find them in a local foreign foods market isle if I took the time to look. They're usually not one of the major ingredients listed either, but I want to have everything together when I try a new recipe, even if I might doctor it later. I like to taste it how the writer intended, then alter it to meet my taste needs.Overall, a lovely book. I think the only thing I would do differently would be to spiral bind it instead of standard book binding...so it's easier to use in a kitchen environment.2 of 5 people found the following review helpful. Teeny, tiny, itsy, bitsy, ridiculously small print.By Cathie CrozierI have no idea if this is a good cookbook or not, I cannot read the print. It does have a great deal of pictures but I have no idea what the pictures are of. If you are young, with great vision, I think you will enjoy the book. HOWEVER, if you, like me, are over forty, pick a different book.4 of 4 people found the following review helpful. The master collection of wok recipesBy kiwanissandyThe cookbook starts out explaining stir fry equipment and tools. It further goes into showing and explaining all types of noodles and wrappers. The book outlines stir fry techniques and breaks it down into step by step directions. This is especially helpful for the person who has never cooked like this before. This is true asian cuisine cooked the asian way.The cookbook goes into making your own dips and garnishes such as wasabi and soy dip, ginger and hoisin dip, thai red curry dip and as well your own sweet chili sauce.This book covers finger foods, soups, appetizers, main dishes and even desserts...all made using your wok or bamboo steamer. It's absolutely awesome. I could see this being a wonderful wedding gift given with a wok.I think all 400 of the recipes have pictures, they're all good quality pics with step by step instructions for ease of use. It even shows you how to chiffonade a mixture of fresh herbs. There are foods in here that I've never heard of such as Sotong Sambal (squid), Deep-Fried Plaice (flounder bones), Boemboe Bali of Fish which I still don't know what it is. The list of ingredients is galangal, shrimp paste, mooli, poppadums, asian shallots, naan and many other ingredients I'd think you'd have to get at a Whole Foods type store. However, this book is certainly full of every imaginable wok/asian recipe as well as recipes for making plain old fried rice.It might be a little over the top for the beginner but what is so great are the photos of step by step procedures. I think it would really break down a complicated recipe so even the beginner could handle it with ease. If you're looking for a little more americanized asian cuisine then I would suggest The Complete Book of Asian Cooking: Ingredients, Techniques, 100 Classic Recipes, 800 Photographs by Sallie Morris. It has lots of step by step instructions with pictures as well.

Everything you could ever want to know about cooking with a wok in one sumptuous volume, with a comprehensive guide to getting the most from your wok and over 400 wok and stir-fry recipes.