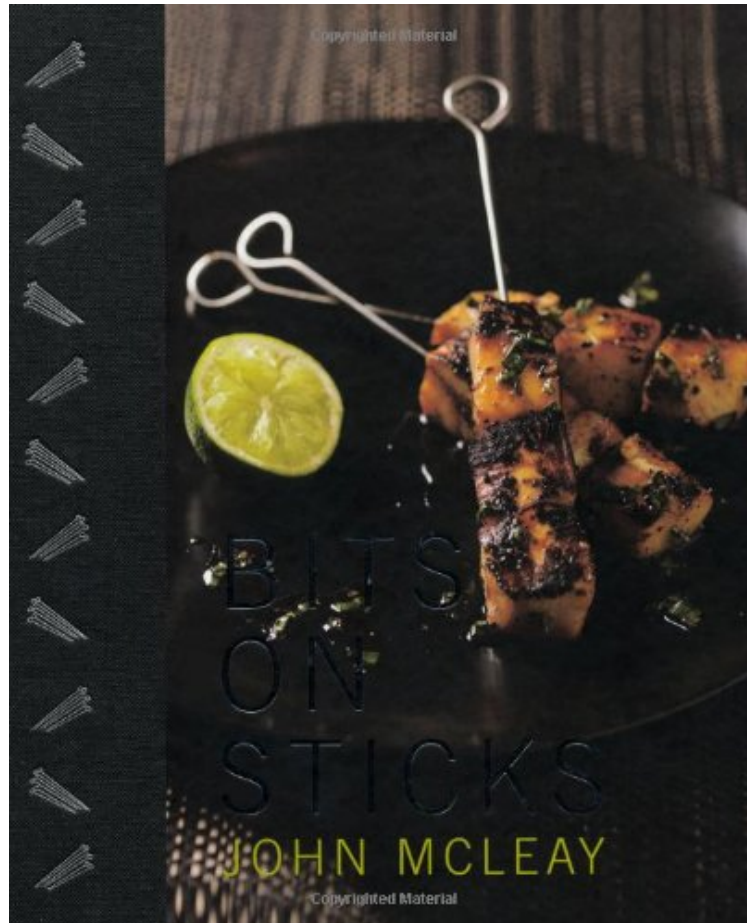


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## Bits On Sticks

*John McLeay*

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**John McLeay : Bits On Sticks** before purchasing it in order to gage whether or not it would be worth my time, and all praised Bits On Sticks:

1 of 1 people found the following review helpful. Love this book. Great recipes and photos for each recipe. Easy, healthy gourmet BBQ food. By Labrajak This book is full of easy and delicious recipes. Great photos for every recipe (except for the sauces). An easy, enjoyable read. Great for every day meals or gourmet entertaining and degustation. I am very happy to have this book in my collection. 0 of 0 people found the following review helpful. Five Stars By fay bertino A great book for a birthday present for my 50 year old son 0 of 0 people found the following review helpful. excelent book By john sroczek great recipes and easy to do. great pictures is always a good way to judge what you want to try

Bits on Sticks is a full of food on sticks, with accompanying sauces and side salads, for every occasion. Whether it's party food or just a quick meal, recipes are suitable for beginner cooks or regular entertainers. They are all pretty quick

and easy recipes-the most time consuming part of each recipe is leaving in the fridge to marinate! It would be a very quick and easy book for beginners. Sections are: Birdy Fishy Meaty Retro Sauces Sweet Vegie

About the Author John McLeay fell into his career as a chef after 2 weeks of work experience at The Australian Hotel in Melbourne. His love affair with Asian food developed after a trip to Thailand when one drunken night he ate fried grasshoppers from a street stall and found out he actually quite liked the taste! John is a self-taught chef, experimenting with Asian flavours until he finds the perfect balance between the four elements of taste: hot, sour, sweet and salty. He has been head chef for many years.