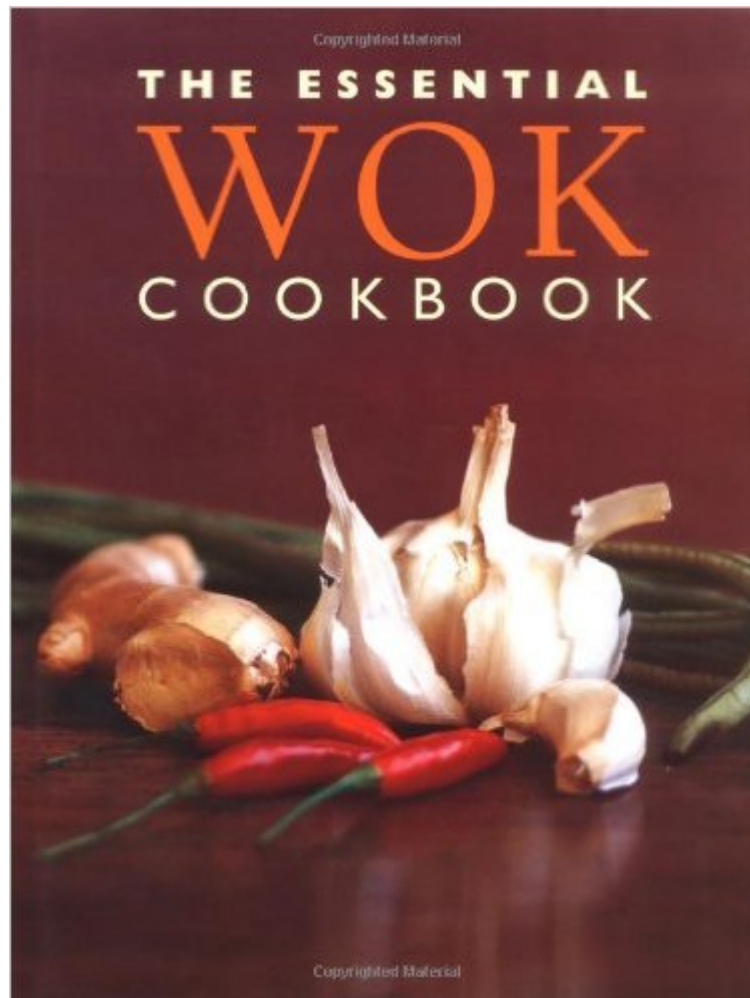


The book was found

The Essential Wok Cookbook



Synopsis

The wok is the most important piece of kitchen equipment for making genuine Southeast Asian and Chinese delicacies. With numerous recipes from all corners of the world and full-color pictures of the finished meals, no book makes it easier to prepare a wok feast. The Essential Wok Cookbook features over 600 full color photographs and recipes that range from the very basic to the wildly eclectic, so one can start with the essentials and become a wok master in no time.

Book Information

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Average Customer Review: 5.0 out of 5 stars [See all reviews](#) (12 customer reviews)

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Customer Reviews

This is a fantastic cookbook. Period. While many of the recipes in this book are not truly authentic, there is a good mix of true authentic and "Americanized" recipes. What's great about this book are details and the quality of recipes in this book. For example, the Kung-Pao recipe calls for the chicken to be marinated in a solution of corn flour, eggs, sesame oil, and Shaoxing Wine. This is exactly how a true Chinese Chef would make this dish. I know this, because I am an Asian-American chef/restaurant owner. The book covers various recipe styles of cuisine ranging from Japanese to Indian, each style with its own chapter. This book has also a great deal of usable recipes which are very applicable in a restaurant environment, since everything is easy to make. The book also has great photographs and goes into good detail about specific ingredients used for each recipe. Too many books fail to mention specific brands of sauces and spices used to make each dish. There is a big difference between "Sweet Soy Sauce" and "Keweenaw Brand ABC Sweet Soy." This can make all of the difference when you want your dishes to taste not only authentic, but

good.Great Cookbook.

I am not really a cook but I tried wok cooking just to try it. After a couple of wok books, I found The Essential of Wok Cookbook. Now this is the only one I use. It has everything you need. The receipts are very clear for even a novice like me. There are a lot of very different spices, sauces, and other things needed in Asian wok cooking. This book has great sections to explain all of them. The pictures of the receipts are wonderfull, you can almost taste the food. The book takes you from how to buy wok and the other tools needed through more complicated receipts. It has a star system to show how easy or hard the receipts are. It gives the total prep and cook time for each receipt and they are pretty accurate. I have tried about 20 receipts so far and they all have been great. It is also just beautifully printed book with lots of pictures.If you need a wok cookbook this is the only one you will need.

Having lived in Southeast Asia for six years, I am able to recognize authentic Southeast Asian flavor, but until I received this book as a gift, I did not know how to cook any of the meals I remember. Though this book has great-tasting authentic dishes, it explains the various ingredients and cooking methods so well that anyone can cook like a true Southeast Asian!

I'm a bachelor, and retired. I can't afford to eat out as much as I did when working, so I do most of may own cooking. For a change every now and then I use a WOK. This WOK Cookbook has some very good recipes in it, and easy for me, the old bachelor, to follow.

This beautifully illustrated, fully descriptive cookbook is a "must have" for serious stir-fry enthusiasts, both beginners and experienced wok users. At first glance, some (ok, many) of the recipes look a bit challenging, for there is much description in the cooking instructions. But a closer read reveals that these descriptions offer almost fool-proof aid to beginning and intermediate wok users and inevitably helps me avoid cooking mistakes. I'll bet experienced users will appreciate this information, as well. Also, I could go on a long time extoling the beautiful photographs, but will limit myself to saying, this is a great picture book, too. I luh-ve the "Essential Wok Cookbook"

Very easy and delicious recipes. Great photography. I highly recommend it! A great rundown on ingredients and methods to prepare great Asian cuisine.

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