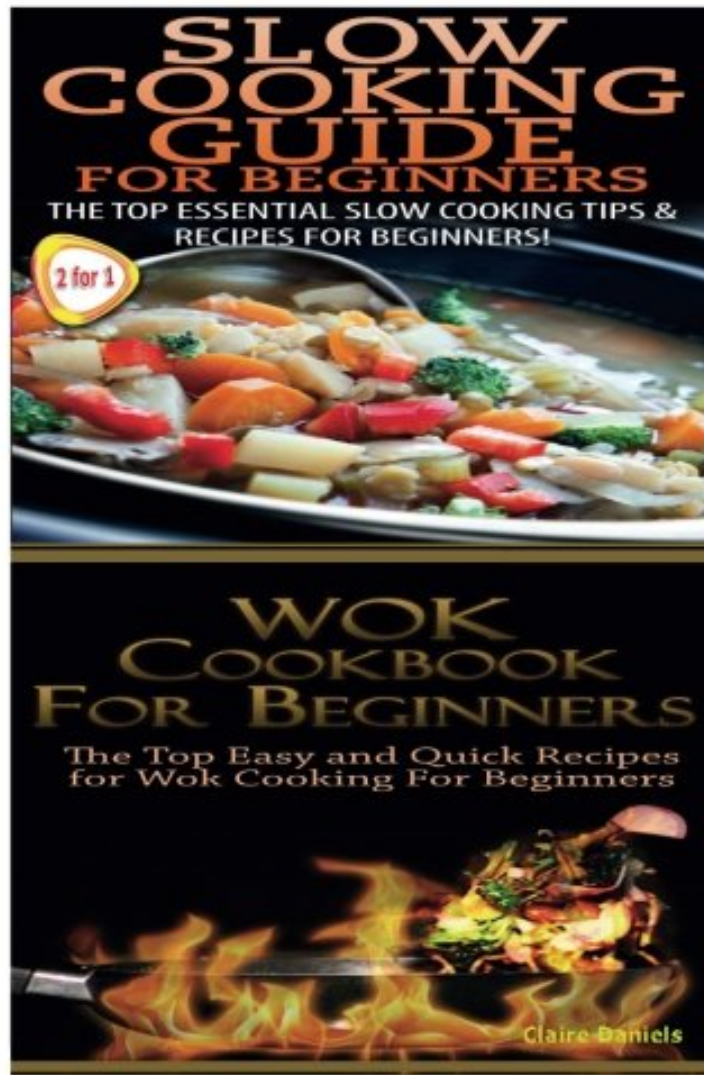


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Claire Daniels : Slow Cooking Guide For Beginners Wok Cookbook For Beginners (Cook Books Box Set) (Volume 5) before purchasing it in order to gauge whether or not it would be worth my time, and all praised Slow Cooking Guide For Beginners Wok Cookbook For Beginners (Cook Books Box Set) (Volume 5):

1 of 1 people found the following review helpful. LovelyBy Gabrielle Van CliburnSlow cookers really take the strain out of cooking and if you're a busy person they are fantastic as you can just set them on a low heat and come back later on and have something tasty to eat.This box set is ideal if you're also a fan of wok cooking and are always on the go...you are bound to find a variety of recipes that cater to your taste, without sacrificing good nutrition.Choose from Wok dishes, chillis, soups, stews, bean dishes, , meatballs and what not.. this box set has a recipe to appeal to everyone.0 of 0 people found the following review helpful. its not just a bookBy Aaron StoneThis book is my life savior..this book help me lot for me at cooking...first of all before buying the book i dont know what is cooking..seriously..but now i can make some foods of my own..i know about 20 recipes because of this book..each recipe in the book can be easily understood..its all in common english so..it would easy to understand to all...it recommend this book to every one thanks to the author for this wonderful book....0 of 0 people found the following review helpful. Great cookbook deal!By RedMoonRisingStudiosGreat deal. This box set contains 2 useful books for the kitchen. I liked the unique recipes included and the step by step instructions were very helpful! I've never had a Wok cookbook and am looking forward to trying out some interesting recipes like scallop salad and stir-fried ramen!

Slow Cooking Guide for Beginners: The Top Essential Slow Cooking Tips Recipes for Beginners! + Wok Cookbook for Beginners: The Top Easy and Quick Recipes for Wok Cooking For Beginners! GET YOUR COPY TODAY! SLOW COOKING AT ITS BEST! MAKE LIFE EASY AND LEARN WHY TODAY! Slow Cooking We live in a fast paced world. We want everything easy and quick especially in preparing delicious meals for our family. But sometimes, going slow can be quite advantageous. Slow cooking is a cooking method that utilizes low heat for an extended period of time. The food prepared using this method will become oh-so-tender and more flavorful. In the past, slow cooking involves putting a pot in the stove over a low fire for several hours. Unfortunately, this leaves room for the homemaker to do anything else since the flame needs constant supervision. If not, the pot may over boil, dry out, and cause a fire if left on for too long even on low. Fortunately, this won't be an issue anymore since the slow cooker has already been invented. The slow cooker, also known as a crockpot, is a special electric pot with a glass lid and inset ceramic bowl. It typically has two temperature settings such as low (180deg;F to 200deg;F) and high (280deg;F to 300deg;F). It uses indirect heat to cook food in a steady and moderated temperature that doesn't result in food, or worse, house burning even when left on for most of the day. You can turn it on in the morning before you leave for work and come home to a warm and perfectly cooked dish. You may also turn it on before sleeping at night so you'll get to enjoy a delicious meal as soon as you wake up! Great Topics Covered: Slow Cooking and Slow CookersDips and Sauces RecipesMeat Dish Recipes Seafood Vegetable Dish RecipesPoultry Dish RecipesDessert Snack RecipesMuch, much more! Wok Cooking Usually, the wok is used for stir-frying. Therefore, you need to learn how to stir-fry. Aside from being delicious, what is it with stir-frying that you would want to learn how to do it? stir-fried meals are delicious. Aside from that, the resulting meals can be prepared fast. The meals are also really healthy and seasoned. Stir-frying with the use of a wok leads to the creation of meals that can lead to the creation of beautiful works of art in the form of good food. This method is best suited for making meals for one or two people. But if you will choose to cook meals for many people, this can be used, too. Many people see the wok as an unattractive ornament in the kitchen. This notion is common among people who are not aware of the kinds of dishes that can be made from it. But many people are attracted instantly to have one once they tasted the dishes for themselves. Woks are essential for cooking authentic tasting dishes. Here are some tips that are worth remembering: bull; It is worth purchasing your very own carbon steel wok instead of deep sauteacute; pan. Aside from being very affordable, they are very versatile as well. bull; Woks made up of carbon steel will have to undergo seasoning. The process of seasoning is not really difficult. This process can help your wok become better looking. It can also make your nonstick. Wok Secrets covered... General Wok Cooking TipsEasy Wok RecipesCleaning your WokMore RecipesMuch, much more!