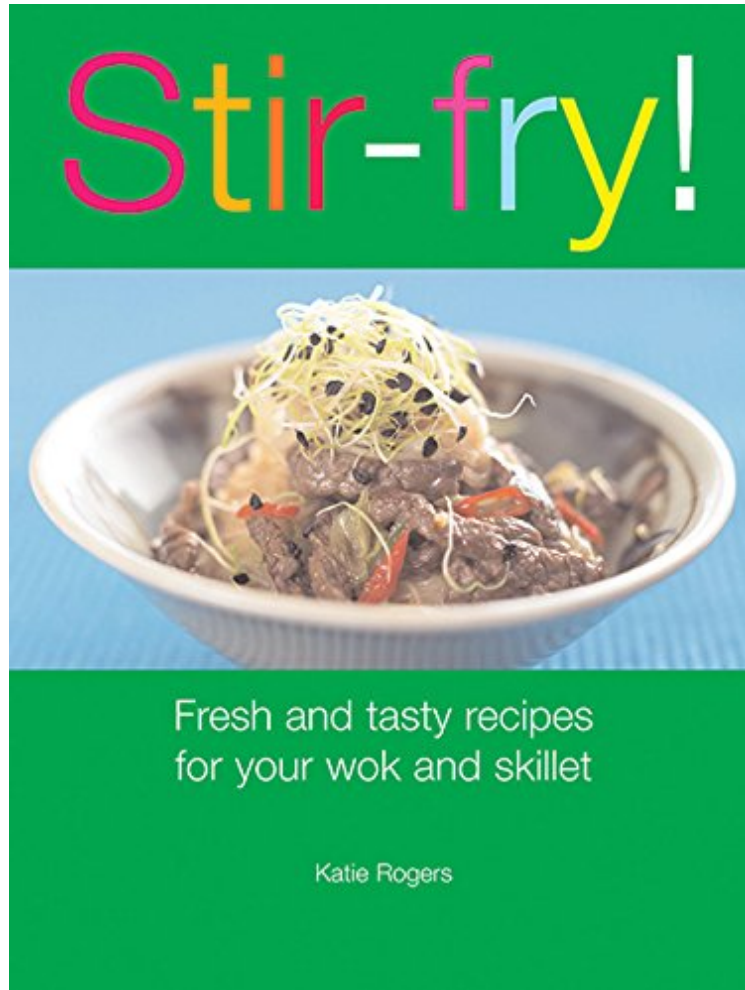


[Download pdf ebook] Stir-Fry! : Fresh and Tasty Recipes for Your Wok and Skillet

Stir-Fry! : Fresh and Tasty Recipes for Your Wok and Skillet

Katie Rogers

*audiobook / *ebooks / Download PDF / ePub / DOC*



DOWNLOAD



READ ONLINE

#7401780 in Books 2013-05-01 Original language: English PDF # 1 .49 x 7.08 x 9.001, 1.06 #File Name: 1561485950176 pages | File size: 16.Mb

Katie Rogers : Stir-Fry! : Fresh and Tasty Recipes for Your Wok and Skillet before purchasing it in order to gauge whether or not it would be worth my time, and all praised Stir-Fry! : Fresh and Tasty Recipes for Your Wok and Skillet:

0 of 0 people found the following review helpful. The Fast and Tasty Connoisseur By Tom Good This is one of the most easily understood cookery books that we have referred to over a couple of years. All you need is common sense, a good wok and the appreciation of food that tickles the palate. It is easy to adjust the quantities or vary the ingredients for one or a half dozen that can be vegetarian through all meats, sea food and fowl and top it all off with some mighty tasty desserts again in the wok. My favourite all year dessert is sliced apples, frozen berries, a good shot of Cassis liqueur topped off with whipped cream or home-made ice-cream. Given as a gift, we have found this book has been greatly appreciated but, unfortunately, Katie Rogers book seems to be going out of print.

It's quick, healthy, and economical, not to mention tasty. But the benefits of stir-frying don't end there. *Stir-fry!* begins with a premise that cooking should be simple and stress-free, and who can argue with that? Using your wok or skillet, seasonal ingredients, and a well-stocked pantry, each recipe goes from cutting board to table in just 30 minutes or less. This cookbook has range. A selection of 80+ recipes provides plenty of mealtime inspiration, from side dishes to desserts, spring to winter, vegetarian to meaty, and traditional to innovative. Serve up a world of flavors, such as: Tagliatelle with caramelized onions and walnuts Warm Thai beef salad Indonesian vegetable curry Moroccan lemon and green olive chicken stir-fry Cajun mackerel Chapters include Classics, Meat feasts, Fish dishes, Vegetarian delights, Sweet surprises, and On the side. Further sections on Important ingredients, Equipment needed, and Tips for the perfect stir-fry make this an excellent choice for beginning and experienced cooks alike.

About the Author Katie Rogers is a Good Books author.