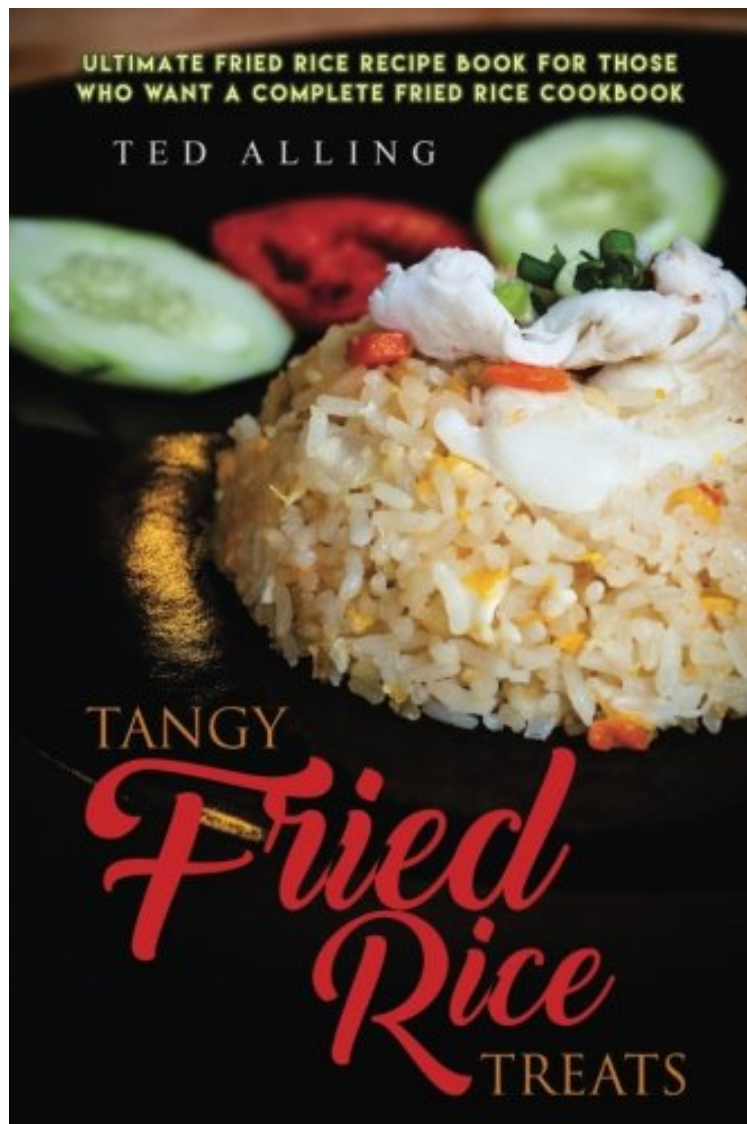


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Tangy Fried Rice Treats: Ultimate Fried Rice Recipe Book for Those Who Want a Complete Fried Rice Cookbook

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Ted Alling : Tangy Fried Rice Treats: Ultimate Fried Rice Recipe Book for Those Who Want a Complete Fried Rice Cookbook before purchasing it in order to gauge whether or not it would be worth my time, and all praised Tangy Fried Rice Treats: Ultimate Fried Rice Recipe Book for Those Who Want a Complete Fried Rice Cookbook:

0 of 0 people found the following review helpful. Good Ideas With Some Graphics Problems...By SomeGeekyGirlI read this author's Wok cookbook and was disappointed by the missing pictures (several of which are denoted by large red X's) but inspired by some of the not-so-typical ideas included in that book. This book is more of the same -- the beginning lays everything out nicely, including types of rice, how to prepare it, tossing stirring techniques, etc. which I appreciate. From there, it lists a number of types of fried rice from around the world (Chinese, Thai, Indonesian, Korean, etc.). The ingredients look fresh and delicious when pictures are included and working, and the book is written well and easy to follow. It even goes into making a couple of different stir-fry sauces. The variety gets this book a 3.5 from me; it would get higher if so many of the pictures were not missing.

Fried rice is a delicious dish stir-fried in a wok from steamed rice, but you can also use a pan to cook fried rice. You can add a variety of ingredients, such as meat, eggs, and vegetables. Fried rice is available in numerous styles. In China, these are lightly seasoned with soy sauce and salt along with the meat. In the Chinese-American custom, you can add bigger chunks of meat in fried rice. This Fried Rice Recipe Book will help you to improve your rice cooking skills. You can learn how to cook rice and enjoy delicious flavors. You can use left-over rice to make your favorite fried rice. This book offers: - Special Fried Rice from Different Countries - Fried Rice with Vegetable - Fried Rice with Meat - Summer Special Fried Rice Get this Fried Rice Cookbook and learn 25 methods to cook food. You can learn ethnic and traditional methods to cook delicious fried rice.