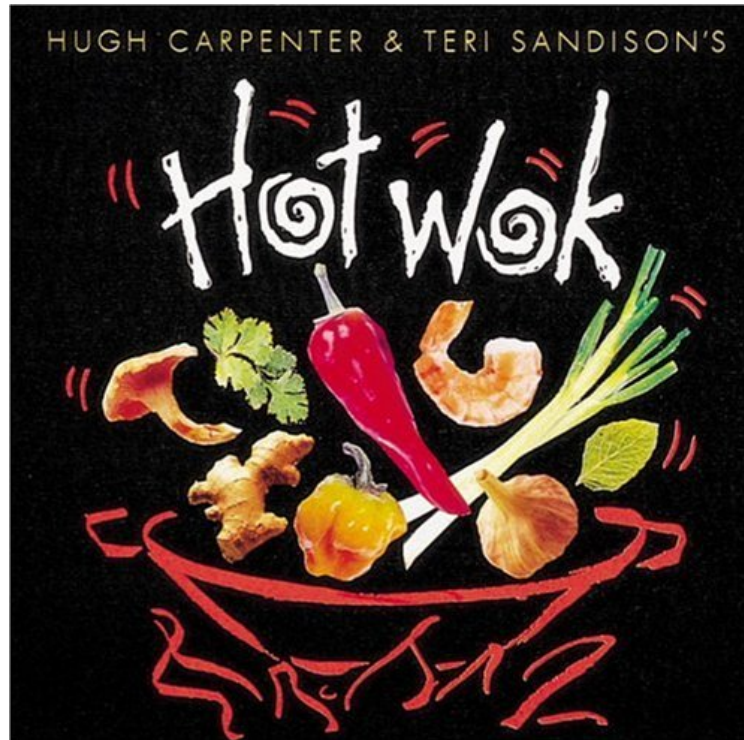


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Hot Wok (Hot Books)

Hugh Carpenter, Teri Sandison
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Hugh Carpenter, Teri Sandison : Hot Wok (Hot Books) before purchasing it in order to gage whether or not it would be worth my time, and all praised Hot Wok (Hot Books):

2 of 2 people found the following review helpful. Classic Chinese Fusion Food!By MaHubsI took Chinese cooking lessons from a professional decades ago, so the mechanics were easy. But after I discovered this cookbook at Cost Plus soon after it came out, I learned how much a small tweak of a familiar recipe could change it. I consider this Chinese fusion food. And I agree with others reviewers about the sauces. I made two dishes for a dinner party and somehow the sauces mixed up, and we loved the results! The list of recommended brands for the various ingredients, given near the end, is worth the price of the book by itself. This is a keeper.I have several of their other later books, but IMHO nothing compares to this one.1 of 1 people found the following review helpful. Great cookbook.By CustomerLike the other Carpenter cookbooks, Hot Woks has some great recipes. Everything works out well.Marinade, Stir Fry, and sauce ingredients are listed separately, which can help, but the text of the recipe sometimes is just a bit looser in organization. It makes some of the more complicated recipes a little less clear rather than more clear. They require a full read rather than a step by step.Great pictures and presentation of recipes. My wife loves the plates they use. We've tried to find a few of them.1 of 1 people found the following review helpful. 100% recommended buy,By Seldon BradleyThis is a wealth of information on wok cooking. For \$4 bucks new, this is a fabulous bargain. One tip, under the topic of Hot Wok Stir Fry, is worth the price of admission - 5. Undercook everything. The ingredients continue to cook after you remove them from the wok." The recipes are delectable, the text is highly informative.The follow up book, Wok Fast, is even better. Buy both!!!!

Fifty bold, sophisticated stir-fry recipes from a master teacher and chef, with stunning photographs throughout.

About the AuthorThe husband-and-wife team of Hugh Carpenter and Teri Sandison have spent the last twenty years introducing American home cooks to Asian cooking. They are the authors of *Pacific Flavors*, which won awards for Best Asian Cookbook (International Association of Culinary Professionals) and Best Food Photography (Who's Who of Cooking in American) in 1988; *Chopstix*, which received the IACP nomination for Best Food Photography of 1990; and most recently, the *Fusion Food Cookbook*.