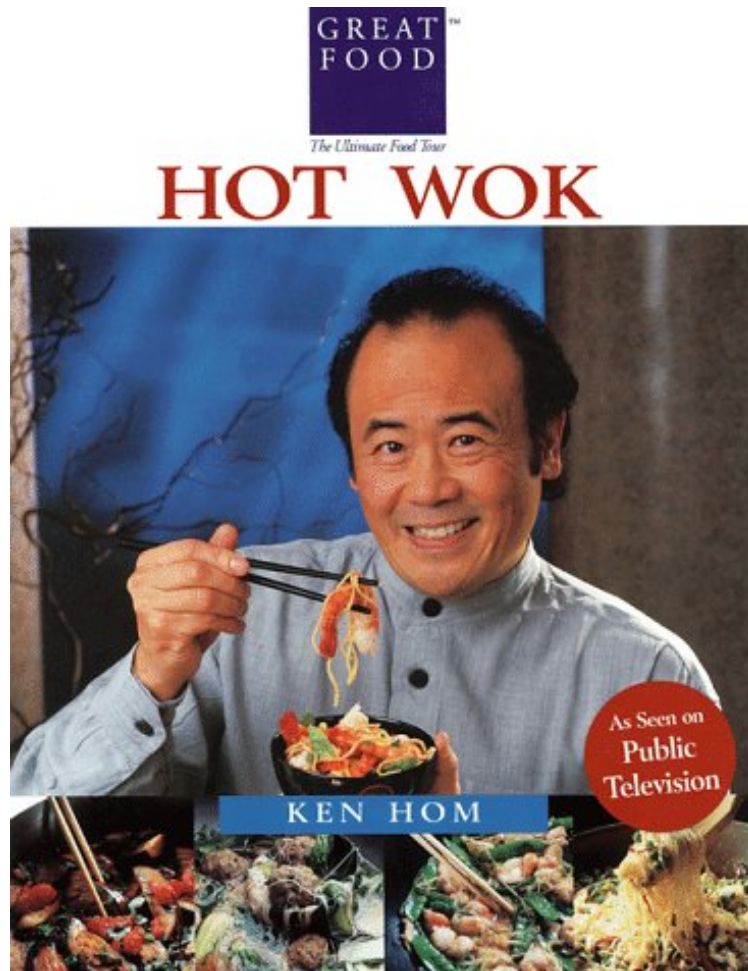


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Ken Hom's Hot Wok: Over 150 One-Pan Wonders

Ken Hom

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Ken Hom : Ken Hom's Hot Wok: Over 150 One-Pan Wonders before purchasing it in order to gauge whether or not it would be worth my time, and all praised Ken Hom's Hot Wok: Over 150 One-Pan Wonders:

0 of 0 people found the following review helpful. Just okay; book is outdated By I Do The Speed Limit Newer books have better recipes due to the fact that there are more Chinese ingredients available these days. This older book is missing the lovely full-color pictures, helpful hints and interesting narratives that are the norm in more current cookbooks. Sometimes I can find a "gem" in an older cookbook, but not this time. Compared with the new Chinese cookbooks, these recipes appear outdated and mediocre. My advice is to pass it by. 1 of 1 people found the following review helpful. Hot wok By James Thomas Lewis This has been a long-time favorite. After losing it in the flood, I'm so happy to be able to find it again. It's like an old friend. Thanks so much for this service. It's in great shape. 2 of 2 people found the following review helpful. Ken Hom is the best By Chaz If you like Chinese cooking you can't beat Hom's books. The best Chinese I've had since China. Suggest his "Taste of China" as his best of all the Hom books I

have.

Chinese cooking master and television personality Ken Hom shows readers how to steam, stir-fry, boil, deep fry, and even bake with their woks. 36 color photos.

.com Ken Hom, star of several television cookery shows, including Hot Wok, has a natural exuberance and passion for Asian food that is vibrantly evident in this delicious, entertaining, and useful cookbook. Filled with more than 150 recipes that are designed to be prepared in the wok, it offers tidbits of cultural information based on Ken Hom's childhood in his Chinese family, his travels throughout Asia, and his continuing exploration of various Asian cuisines. Well organized into chapters that begin with notes on the recipes and end with an amusing collection of desserts (including Fluffy Steamed Cantonese Cake--yes, made in a wok!), the book dispels any fears about wok cookery or Asian ingredients by spelling out just how to buy and care for the former and clearly describing the latter. Ken Hom is a world citizen--he was brought up in the United States, now lives in the south of France, and travels throughout Asia. He skillfully adapts recipes from his life and his travels. Stir Fried Fish with Black Bean Sauce is a classic from Mr. Hom's mother's kitchen, while an aromatic and lightly spicy Vietnamese-style Noodle Soup or Thai-Style Noodles with Chicken take the cook on a delightfully savory journey. The recipes are aimed at the cook who is comfortable in the kitchen. Any cook, however, accompanied by Ken Hom's depth of knowledge and his helping hand, will enjoy recipes cooked in their own hot wok! --Susan Loomis, .co.uk