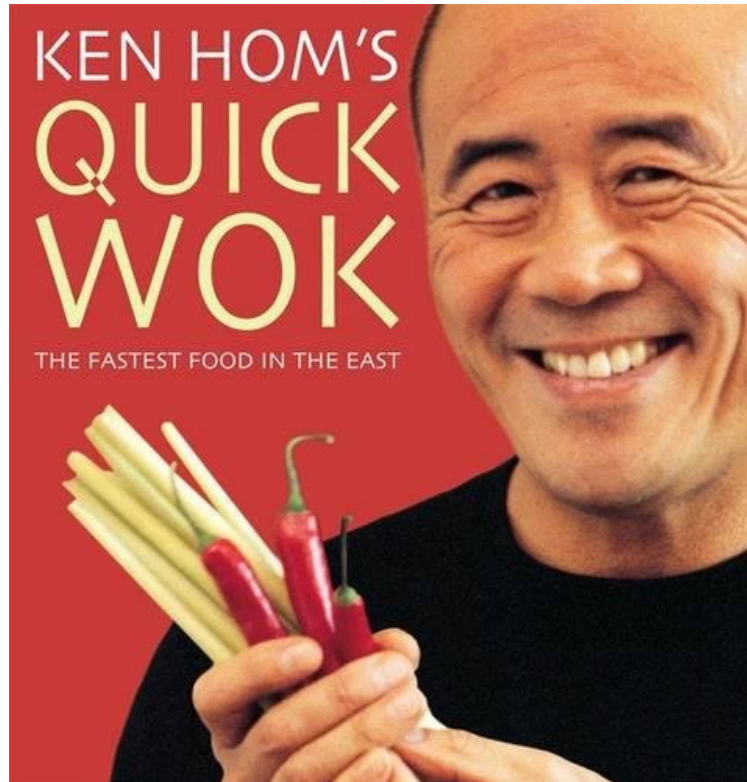


[Pdf free] Ken Hom's Quick Wok: The Fastest Food in the East

Ken Hom's Quick Wok: The Fastest Food in the East

Ken Hom

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Ken Hom : Ken Hom's Quick Wok: The Fastest Food in the East before purchasing it in order to gage whether or not it would be worth my time, and all praised Ken Hom's Quick Wok: The Fastest Food in the East:

1 of 1 people found the following review helpful. LOVE LOVE THIS COOK BOOK! By SavvyShopper I am a bit of a cook book collector and this one along with one other are used the most by far. The key is a good wok to accompany this cook book. What I love the most about this cook book is the recipes are always fantastic and SIMPLE! Meat off the wok is always the most tender (my favorite food comes from the wok and the grill) and this cook book never fails me. All the recipes are simple, mainly prep, and good. I have been making the same recipes out of the cook book for the past 8 years. That is long I have had it. If you want an excellent WOK to accompany your cook book, I might suggest thewokshop.com (the cast iron woks). I bought this wok on my honeymoon 8 years ago and that wok and this cook book are a perfect marriage! (o; Keeps the hubz happy. 1 of 2 people found the following review helpful. Good Book by Worthy Author. Worth Considering By B. Marold I give Ken Hom's Quick Wok only four stars because it is a good book, but one should think twice before buying it. A major warning sign is that it is a thin, oversize format book with lots of pictures and half the content for two thirds of the price of a 'full size' cookbook. This consideration can be nullified by the fact that the book's contents are much better than the run of the mill oversize picture book if that were the whole story. A second consideration is that Ken Hom has a similar oversized many pictured book published at roughly the same time by Dorling Kindersley (DK) entitled 'Foolproof Chinese Cooking'. This book is superior to the 'Quick Wok' in many ways. First, the 'Foolproof' book gives much more detailed recipe instructions and the many

pictures are specifically dedicated to assisting in the communication of the recipe steps. Second, much of the introductory material in 'Quick Wok' is duplicated in 'Foolproof'. Thus, if one were interested simply in a good introductory book on Chinese cooking, the 'Foolproof' book would be the one to choose. There are some reasons to own both books. The 'Quick Wok' book focuses not only on recipes done in a wok, but also recipes which are fast even by the standards of wok cooking, which are normally as fast or faster than a sauteacute; in French style cooking. Another reason to consider this book is that wok cooking is not all about stir-frying. It includes deep-frying and steaming and the book even includes some dessert recipes done by steaming. The major chapters on recipes in this book are: Starters and appetizers Soups Fish and shellfish Poultry Meat Vegetables Noodles and rice Desserts Unlike the 'Foolproof' book, the table of contents does not list the names of all dishes. Another strike against it. There are two other observations, which may weigh on whether this is the book for you. First, since the theme of the book is fast cooking, there are a large number of prawn recipes, since these cook extremely fast. If you are not fond of shrimp, you may want to consider this. Second, while the pitch of the book is speed, I question some of the prep timings. I'm sure a professional chef can prep seven vegetables in 20 minutes, but I can't. I also discount the claim of fast cooking when the recipe involves a long marinade. That immediately discounts the recipe as suitable for a quick after work preparation. There are tips in the back of the book on entertaining and menus, which have the feel of something being copied from some other work. They all appear to be common sense. I would go to Martha Stewart for more detailed recommendations. The photography and food styling are competent, but not up to the quality one would expect in an oversize format with lots of pictures. The author has a great reputation in his field, but this is by no means his best effort. I recommend the contents of this book, especially if fast recipes are your major interest, but give some alternatives some thought as well.

32 of 32 people found the following review helpful. Very good book on wok cookery, but not the best. By B. Marold I give Ken Hom's Quick Wok only four stars because it is a good book, but one should think twice before buying it. A major warning sign is that it is a thin, oversize format book with lots of pictures and half the content for two thirds of the price of a 'full size' cookbook. This consideration can be nullified by the fact that the book's contents are much better than the run of the mill oversize picture book if that were the whole story. A second consideration is that Ken Hom has a similar oversized many pictured book published at roughly the same time by Dorling Kindersley (DK) entitled 'Foolproof Chinese Cooking'. This book is superior to the 'Quick Wok' in many ways. First, the 'Foolproof' book gives much more detailed recipe instructions and the many pictures are specifically dedicated to assisting in the communication of the recipe steps. Second, much of the introductory material in 'Quick Wok' is duplicated in 'Foolproof'. Thus, if one were interested simply in a good introductory book on Chinese cooking, the 'Foolproof' book would be the one to choose. There are some reasons to own both books. The 'Quick Wok' book focuses not only on recipes done in a wok, but also recipes which are fast even by the standards of wok cooking, which are normally as fast or faster than a sauteacute; in French style cooking. Another reason to consider this book is that wok cooking is not all about stir-frying. It includes deep-frying and steaming and the book even includes some dessert recipes done by steaming. The major chapters on recipes in this book are: Starters and appetizers Soups Fish and shellfish Poultry Meat Vegetables Noodles and rice Desserts Unlike the 'Foolproof' book, the table of contents does not list the names of all dishes. Another strike against it. There are two other observations, which may weigh on whether this is the book for you. First, since the theme of the book is fast cooking, there are a large number of prawn recipes, since these cook extremely fast. If you are not fond of shrimp, you may want to consider this. Second, while the pitch of the book is speed, I question some of the prep timings. I'm sure a professional chef can prep seven vegetables in 20 minutes, but I can't. I also discount the claim of fast cooking when the recipe involves a long marinade. That immediately discounts the recipe as suitable for a quick after work preparation. There are tips in the back of the book on entertaining and menus, which have the feed of something being copied from some other work. They all appear to be common sense. I would go to Martha Stewart for more detailed recommendations. The photography and food styling are competent, but not up to the quality one would expect in an oversize format with lots of pictures. The author has a great reputation in his field, but this is by no means his best effort. I recommend the contents of this book, but give some alternatives some thought as well.

Famous for making Chinese cookery easy and appealing to everyone, Ken Hom has surpassed himself with this new collection of over 80 fast wok recipes. Ken Hom's Quick Wok has been written for the busy people of today, be they 17 or 70. Clear instructions, combined with the use of fresh ingredients that need little or no preparation, mean you can rustle up sure-fire winners in no time at all, such as Sweet Ginger Chicken and Firecracker Pork with Com, which your friends and family will love you for. If you want healthy food without compromising on taste; if you want inspiration but are in a hurry, then this is the cookbook you've been waiting for.

From Publishers Weekly For times when speed is a key concern, Hom's latest cookbook offers recipes that are easy to prepare and boast an Asian flair appealing to the American palate. An authority on Chinese cooking, Hom opens his cookbook with a section on ingredients and techniques designed to instruct even the most amateur cook. Though the recipes for poultry and meat are uniquely flavorful finds, the fish and shellfish chapter offers the book's most unusual

concoctions. Standouts among the tantalizing dishes in this section include Mussels with Ginger and Spring Onions, and Stir-Fried Coriander and Orange Prawns. While Hom focuses mostly on the meat-lover's end of the spectrum, there are a number of vegetarian dishes, such as Savoury Stuffed Bean Curd and Stir-Fried Vegetables in Lettuce Cups. The author also provides sensible tips on entertaining: never attempt new dishes for guests, don't skimp and "Never have a party where all the guests are from the same profession; nothing is worse than talking shop all evening." He counsels readers who have made mistakes in the kitchen to "just patch it up as best as you can, smile, have another glass of champagne and enjoy." Color photographs throughout. Copyright 2003 Reed Business Information, Inc. From Library Journal

The latest book from well-known cookbook author and teacher Hom includes recipes inspired by India, Thailand, and China. In addition to Hom's versions of perennial favorites such as Salt and Pepper Prawns (shrimp, that is the book was first published in England), there are such delectable choices as Chicken with Onion and Ginger Sauce and Baby Corn with Black Beans and Chili. All are quick and easy, and all are illustrated with photographs, many of them full page. Not to be confused with Hugh Carpenter and Teri Sandison's recent Wok Fast, with its generally "fusion-style" recipes, Hom's more substantial title is recommended for most collections. Copyright 2002 Cahners Business Information, Inc. From Booklist

After Italian cooking, Chinese food probably ranks next in order to America's heart. Renowned for its ability to retain food's flavor and color, wok cooking has always been speedy. But noted chef Ken Hom proposes to make it the "fastest food in the East" in Ken Hom's Quick Wok. Each recipe has stated preparation time and cooking time, a boon to those who have to manage their kitchen time thoughtfully. Recipes produce standard fare, most of it simple, such as curried shrimp and lamb with garlic and basil. These recipes assume a pantry of basic Chinese staples. British terminology presents a modest barrier to American cooks, but the recipes' conscious simplicity makes them attractive to beginning wok cooks. Mark Knoblauch Copyright copy; American Library Association. All rights reserved