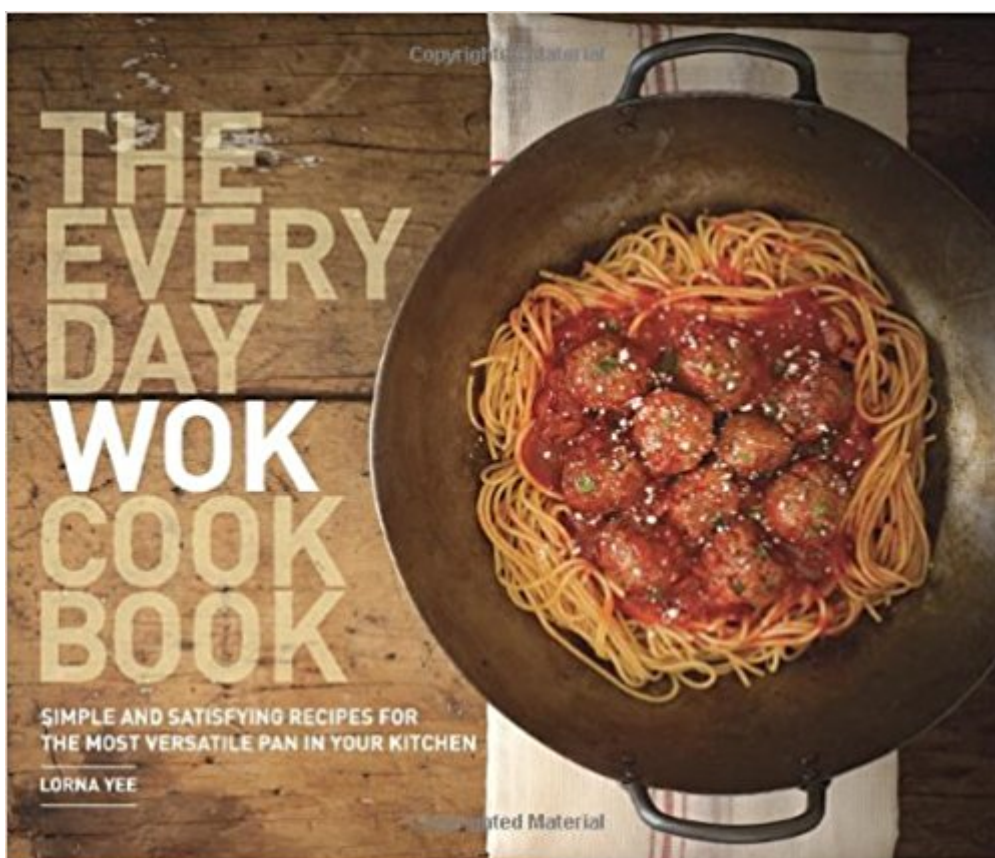


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# The Everyday Wok Cookbook: Simple And Satisfying Recipes For The Most Versatile Pan In Your Kitchen



## Synopsis

Most people think a wok is just for stir-frying Chinese food. Not so! A wok is a versatile and inexpensive piece of kitchen equipment that can be used everyday, for all your meals. You can braise, steam, deep-fry, and stew foods in it. You can even bake a cake in it! Don't stash your wok away in a cupboard. Leave it on your stovetop and use it every day! This book celebrates making American favorites such as spaghetti and meatballs, buttermilk fried chicken, and pulled pork sandwiches using the ancient Chinese cooking vessel. You'll also find easy Asian dishes like kung pao chicken, shrimp and egg fried rice, stir-fried beef and broccoli, and chicken chow mein.

## Book Information

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## Customer Reviews

"Don't make assumptions from the title. [The Everyday Wok Cookbook](#) is comfort food at its finest. Think hush puppies, spaghetti and meatballs and French toast along with scallion pancakes and pot stickers. Author Lorna Yee makes it highly tempting to ditch every other pan in the kitchen after you've used her buying advice to choose the wok of your dreams." [Edible Seattle](#) "This book certainly taught me so much about how to choose and how to season a wok. Done. But beyond the traditional Chinese recipes, Lorna teaches you how to make some popular American dishes such as buttermilk fried chicken, mac-and-cheese and messy po' boy sandwiches. Again, all made in a wok. Wow. She makes cooking with the wok so much fun and even if you don't have a wok, the recipes are easy to make in a skillet and are all so useful throughout the year." [White on Rice Couple](#) "...this straightforward book provides recipes for delicious and unique ways to get the most out of your wok." [Voracious \(Seattle Weekly\)](#) "Proving that

a wok can do more than just stir-fry meats and veggies, Yee (coauthor of *The Newlywed Kitchen* cookbook and a food writer at *Seattle mag*) shows readers how to use the ancient kitchen tool to make 'bananas Foster French toast,' spaghetti (with bison meatballs) and 'The Creamiest Mac and Cheese.'"Seattle

Lorna Yee is the coauthor of *The Newlywed Kitchen: Delicious Meals for Couples Cooking Together*, and a food writer at *Seattle magazine*. She has been featured on television shows such as *No Reservations*, the Food Network's *Street Eats*, and enjoyed a stint as a "local food expert" on *New Day Northwest*. She currently resides in Seattle, Washington with her husband, Henry; newborn son, Weston; and Pekepom, Kimchee.

A beautiful and well-printed book, but while the recipes aren't difficult they aren't especially simple, and most require pretty expensive ingredients that the average cook won't have close to hand (like bison meat or mascarpone cheese) so it's not exactly "every day" cooking. Pick it up if it's on sale, but if you're looking for actual simple and everyday recipes, this probably won't provide what you're looking for.

I am new to Asian cooking and wok cookery in particular. This is an excellent book for a newbie like me. The author gives a little history of the wok, different types, how to properly season it and the recipes show just how amazingly versatile this wonderful piece of cookware can be. I would have never thought of wok spaghetti and meatballs. If you're new to wok cookery this is for you. I think even if you are an old hand at this you may find some ideas and uses you never thought of.

This book has nothing to do with Asian recipes. It has a collection of very ordinary recipes suggesting that you use a wok rather than more conventional cookware. A waste of money.

Love the wonderful pictures and fearless crossing of cooking cultural boundaries in this book! Nest ideas as well, like buying only the amount of fresh broccoli one needs for a meal fresh and ready off the grocery store buffet by weight. Love it! Sending a copy off to my brother.

Arrived on time, as advertised. I have enjoyed reading the recipes.

There are some great tutorials but not worth \$20. Season the WOK like it says to do. Made such a

huge difference, other than that there are your basic run of the mill recipes.

Bought a Wok so naturally I also bought some cookbooks. This has some really nice recipes in it and the one's I've tried from it I really did enjoy. It's a nice book to have if you are new to Wok cooking. Would Recommend.

Purchased this book and a wok. The book is beautifully laid out with colored photos and easy to understand recipes. Lots of useful information is included: Choosing the right one, season and care for a wok. Excellent!

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