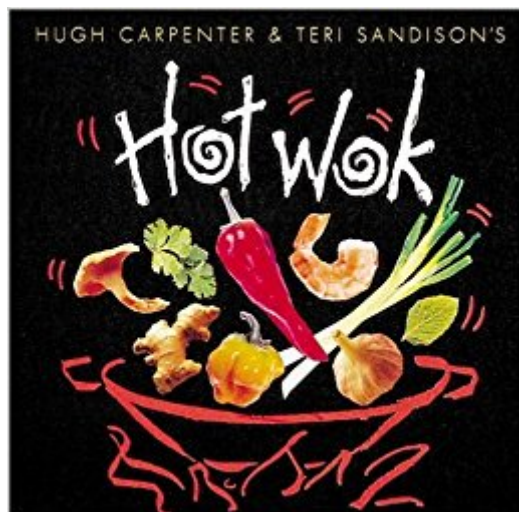


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Hot Wok (Hot Books)



Synopsis

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

Book Information

Series: Hot Books

Paperback: 112 pages

Publisher: Ten Speed Press (April 1, 1995)

Language: English

ISBN-10: 0898156785

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Product Dimensions: 10 x 0.3 x 10 inches

Shipping Weight: 1 pounds

Average Customer Review: 4.6 out of 5 stars 16 customer reviews

Best Sellers Rank: #937,564 in Books (See Top 100 in Books) #87 in [Books > Cookbooks, Food & Wine > Asian Cooking > Wok Cookery](#) #3013 in [Books > Cookbooks, Food & Wine > Kitchen Appliances](#) #8404 in [Books > Cookbooks, Food & Wine > Regional & International](#)

Customer Reviews

The 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*.

I 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.

Like 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.

This 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!!!!

Great book--full of mouth watering pictures and recipes. Fast delivery, perfect condition.

I bought both Hot Wok and Hot Chicken years ago and am buying them AGAIN now because I have actually worn out my copies. These recipes are authentic, easy to make and absolutely delicious. So happy to find them still in print. Virtually every ingredient can be found in a large supermarket; the illustrations are gorgeous and I have not found a single dish that did not taste remarkable!

I ordered them for my son as he wanted to borrow mine. Excellent books have had mine for years.

Okay book. Not as easy as I thought it would be but book was in good condition. Thank you!

This is a great beginning wok book, full of beautiful pictures, delicious recipes and helpful technique. Once again, Hugh Carpenter doesn't disappoint.

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