

HW:

Re yr query about using a charcoal burner for Chinese cooking, I doubt if it would be of much help. I should have explained that the need is for both a fire which can be turned up quickly and down to low heat just as quickly. This is why electric units are hard to use, because they don't go quickly to low heat. I understand some people manage by using two burners, moving from one hot to one not so hot as occasion demands. A wok, however, is not so easily juggled. Because of its round bottom, it has to sit on a holding ring placed over the burner to keep it from rocking.

Perhaps we place too much importance on the wok. It is ideal for stir-frying, where you keep turning meat and-or vegetables to cook them evenly, even if briefly, but a great deal of this certainly could be done in flat-bottomed frying pans. Perhaps Ms. Lesar could give you some practical advice. Nothing can take the place of actual experience in such a field so different in concept from our own. And ANY Chinese who has spent any time at all in a real Chinese kitchen could give you better advice than we.

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