

## IMPORTANT NOTICE

PLEASE DO NOT RETURN TO STORE.  
If you have any problems with this unit,  
contact Consumer Relations for service  
PHONE: 1-800-275-8273 or  
visit our website at [wphousewares.com](http://wphousewares.com)  
Please read operating instructions  
before using this product.  
Please keep original box and packing materials  
in the event that service is required.

W.P. APPLIANCES, INC. Toll Free (800) 275-8273  
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## Wolfgang Puck

Multi Purpose  
Deluxe Electric Wok  
Use and Care



wolfgang puck  
*Bistro*  
collection

## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- 1 Read all instructions carefully.**
- 2** To protect against risk of electrical shock, do not put cord, plug or temperature control in water or other liquid.
- 3** Close supervision is necessary when any appliance is used by or near children.
- 4** Unplug from outlet when not in use or before cleaning. Allow to cool before putting on or taking off parts and before cleaning the appliance.
- 5** Do not touch hot surfaces. Use handles or knobs.
- 6** Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return the appliance to an authorized service facility for examination, repair, or electrical or mechanical adjustment.
- 7** The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock, or injury.
- 8** Do not use outdoors.
- 9** Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove.
- 10** Do not place on or near a hot gas or electric burner, or in a heated oven.
- 11** Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 12** Always attach probe to appliance first, then plug cord into wall outlet. To disconnect, turn any control to MIN, then remove plug from wall outlet.
- 13** Do not use this appliance for other than intended use.
- 14** Use ONLY with Probe Type VDP30 provided with this appliance.
- 15** Extreme caution must be used when moving the Wok containing hot oil.

**SAVE THESE INSTRUCTIONS**  
**HOUSEHOLD USE ONLY**

## Additional Safety Precautions

**GROUNDING INSTRUCTIONS:** This appliance must be grounded. It is equipped with a 3-prong cord having a grounded plug. The plug must be plugged into an outlet which is properly installed and grounded.

**WARNING:** Improper use of the grounded cord can result in the risk of electric shock. Consult a qualified electrician if necessary. Do not attempt to defeat this safety feature by modifying plug.

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. If it is necessary to use an extension cord, it should be positioned such that it does not drape over the counter or tabletop where it can be pulled on by children or tripped over and:

- a. Use only 3-prong extension cord with 3-blade grounding plug.
- b. The marked rating of the extension cord must be equal to or greater than the rating of this appliance. The electrical rating is listed on the bottom of this unit.



**Wolfgang Puck,** owner of the famous Spago restaurants and one of the most influential chef-restauranteurs in America, is credited with reviving California's rich culinary heritage. His cooking innovations, a result of blending fresh

California ingredients with his classical French techniques, are enjoyed by world leaders, stars and fellow chefs alike. He established other trend-setting restaurants like Postrio in San Francisco, Chinois on Main in Santa Monica, Trattoria del Lupo, and his latest creation, Cut, a gourmet steakhouse in the Beverly Wilshire Hotel. Home chefs can also share Mr. Puck's talents through his cookbooks and, of course, through his appliances!

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# Know Your Multi Purpose Deluxe Electric Wok



## Before Your First Use

Wash, rinse and dry the wok, lid, rack, and detachable base to remove any dust or particles due to shipping. **DO NOT IMMERSE THE PROBE IN WATER OR ANY OTHER LIQUID.**

**WARNING:** Ensure that your temperature probe and wok socket are completely dry prior to inserting probe into Wok socket

Season the cooking surface by applying a thin coat of cooking oil to the nonstick surface with a paper towel. This appliance requires 1500 watts and should be the only appliance operating on the circuit. Plug the Wok into a 120 volt 60 Hz AC only outlet.

### DETACHABLE BASE

The base should always be removed when cleaning your wok. To remove simply turn the wok upside down and remove the locking screw by turning counter-clockwise. See Figure 1. Lift the base straight up to remove, (see Figure 2) to reattach the base simply line up the notch for the temperature control on the base to the socket on the wok. Replace the locking screw by turning clockwise.

### REMOVABLE ADJUSTABLE TEMPERATURE PROBE

Your temperature has a quick release handle allowing you to effortlessly remove the probe from the wok by simply squeezing the lever into the probe. The adjustable temperature probe has been designed to match the settings of a standard stovetop control. There are 5 settings comprised of **Min, Keep Warm, Medium, High, and Sear**. You will notice during the cooking process that the light will cycle on and off. This indicates that the adjustable thermostat is cycling to ensure the set temperature is maintained.

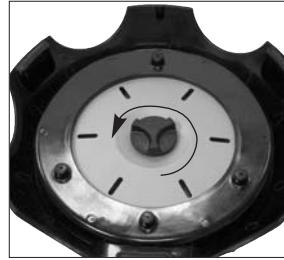


Figure 1



Figure 2



Figure 3

## Using Your Electric Wok

**WARNING:** Ensure that your Wok base is **FIRMLY** attached to the bottom of the wok prior to use. **NEVER** attempt to cook without the base attached.

**WARNING:** The exterior of your wok becomes very hot during use, similar to any cooking vessel on a stovetop. Do not touch any hot surfaces, use handles or knobs. Do not attempt to move your wok until it has completely cooled.

- 1 Place your Electric Wok on a flat, stable, level surface.
- 2 Insert the temperature probe control into the socket on the Wok.
- 3 Plug the cord into a 120-volt 60 Hz AC only outlet. This appliance requires 1500 watts and should be the only appliance operating on the circuit.
- 4 Set the temperature control to the temperature desired. The indicator light will turn on.
- 5 Once the selected temperature has been reached, the indicator light on the temperature control will switch off; however we recommend that you preheat the wok for 10 minutes to allow the heat to reach up the sides of the cooking surface. The light will cycle on and off as the selected temperature is maintained.
- 6 When you have finished cooking your meal set the temperature control to MIN before unplugging from the outlet. Allow the Wok to cool completely before moving or cleaning.

## Care and Cleaning

- 1** Never immerse the temperature control, cord or plug in water or other liquid. If cleaning of the probe is necessary, wipe with a damp cloth and dry thoroughly. Your Wok, tempered glass lid, and rack can be washed by hand in warm, soapy water or in the dishwasher (with the temperature probe and base removed).
- 2** Avoid using abrasive cleaners or scouring pads. Do not place in dishwasher. Store and handle the temperature control carefully. Avoid knocking or dropping the control as this can damage the probe.
- 3** Use caution when handling the glass lid. Avoid sudden temperature changes as this can cause the lid to crack. For example, do not immerse a hot glass lid in cold water. Do not over tighten the knob on the glass lid as this can result in damage or cracking.
- 4** Any other servicing should be performed by an authorized service representative.

## Electric Wok Cooking Tips

- 1** Don't overload the wok when stir-frying. Add only about 8 ounces of meat or 2 cups of vegetables at a time. If you add too much food at one time, you will be "stewing" your food instead of stir-frying. Overloading the wok is a common mistake to make when stir-frying.
- 2** Stir-fry food in small batches. Remove each batch before starting another, and then combine them all prior to serving.
- 3** Cut all vegetables into similar small sizes when stir-frying.
- 4** Do all of the meal prep prior to adding food to the wok. Line up all ingredients in the order of how they will be cooked. This allows the food to be more evenly cooked.
- 5** When using the wok to braise foods, use high heat to sear the meat, then add remaining ingredients, cover and turn heat to low until a gentle bubbling can be seen.
- 6** When using the wok as a candy pot, set temperature to a high heat setting until mixture boils, then lower heat to the temperature called for in the recipe. Clean-up when making candy is much easier due to the non-stock coating.

## Recipes

### Braised Beef Short Ribs

*This wonderful dish is so easy to make and can be made several days ahead of time. It tastes better if made ahead making this a great dish for entertaining. I love to serve it with soft, cheesy polenta and a big salad.*

*Makes 4 - 8 servings*

#### INGREDIENTS

8 meaty beef short ribs  
2 tablespoons all-purpose flour  
kosher salt and fresh pepper to taste  
2 tablespoons olive oil  
2 large onions, chopped  
2 large carrots, peeled and chopped  
1 golden delicious apple, peeled, cored and chopped  
1/3 cup garlic cloves, peeled  
2 bay leaves  
a few sprigs fresh thyme  
a few sprigs fresh sage  
3 tablespoons tomato paste  
2 cups red wine  
3 cups beef stock or broth

#### METHOD

- 1 Set the temperature probe on your wok to "High". Add oil until hot.
- 2 Dredge the ribs in the flour, salt and pepper and add to wok in a single layer. (Do this in 2 batches if ribs are large.) Brown ribs on all sides. Turn heat to very low.
- 3 Add remaining ingredients to pan and stir to combine. Cover and cook for 2 - 3 hours or until meat is fall-apart tender. Remove, cool and then refrigerate overnight.
- 4 After approximately 12 hours of refrigeration, peel off fat, being careful not to dislodge the bones from the ribs. Reheat, taste carefully and correct seasonings when ready to serve.

*Recipe Courtesy, Marian Getz, Wolfgang Puck Chef*

## Hot and Sour Hot Pot

*Makes 2 - 4 servings*

### INGREDIENTS

4 cups chicken stock  
1 tablespoon ginger, minced  
2 teaspoons cornstarch  
2 tablespoons water  
1 teaspoon salt  
1/2 teaspoon white pepper  
2 tablespoons cider vinegar  
2 tablespoons lemon juice  
2 green onions, chopped

*For Dippers:*

1 can drained bamboo shoots  
2 cups halved fresh mushrooms  
1 pound boneless skinless chicken breast, sliced thin in 1-inch strips  
1 cup cauliflower

### METHOD

- 1 Set the temperature probe on your wok to "High". Add chicken broth and ginger to wok.
- 2 Dissolve cornstarch in water in separate container and add to chicken broth in the wok.
- 3 Add salt, pepper, vinegar and lemon juice.
- 4 Add green onions, and cook for 15 minutes.
- 5 Keep the wok temperature set to "High" for dipping. Assemble vegetable platters and assign skewers. Have guests dip ingredients into boiling liquid and cook their individual meals to desired doneness.

*Recipe courtesy Debra Murray, Wolfgang Puck HSN Host*

## Stir Fry Vegetables

*Makes 4 servings*

### INGREDIENTS

2 tablespoons sesame oil  
2 cloves garlic  
1 tablespoon freshly grated ginger  
1 medium onion, sliced thin  
1 cup carrots, cut diagonally  
2 cups broccoli flowerets  
2 cups sugar snap peas  
1 red bell pepper, julienne  
1/4 cup bottle stir fry sauce  
2 teaspoons toasted sesame seeds

### METHOD

- 1 Set the temperature probe on your wok to "High". Add oil and heat for 2 minutes.
- 2 Add the garlic and ginger cook for 2 minutes. Add all the vegetables and toss and cook for 5 minutes. Add the stir fry sauce and toss and coat well. Finish with a sprinkling of sesame seeds. Serve over rice.

*Recipe courtesy Debra Murray, Wolfgang Puck HSN Host*



## Stir-Fried Chinese Vegetables

*Makes 4 to 6 servings*

### INGREDIENTS

4 tablespoons peanut oil or vegetable oil  
 1 tablespoon minced fresh ginger  
 1 tablespoon minced garlic  
 1/4 teaspoon crushed red chili flakes  
 1/2 red onion, trimmed and cut into 4 wedges, layers separated  
 2 heads baby bok choy, trimmed, cut lengthwise in quarters  
 1/4 pound Chinese broccoli, stems and leaves separated,  
 each cut into 1-inch pieces  
 1/4 pound Chinese long beans, trimmed and cut into 1-inch pieces  
 6 scallions, trimmed, 5 cut diagonally into 1-inch pieces,  
 1 thinly sliced and reserved separately  
 1/4 head Napa cabbage, leaves cut crosswise into 1-inch-wide strips  
 2/3 cup good-quality chicken stock or broth, vegetable broth,  
 or water, heated  
 1 tablespoon soy sauce  
 1 tablespoons cornstarch, dissolved in 1 tablespoon cold water  
 2 teaspoons toasted sesame seeds

### METHOD

- 1 Set the temperature probe on your Wok to "Sear" and preheat for 5 minutes. Add 2 tablespoons of the oil. When the oil is hot, add the ginger, garlic, and chili flakes and stir fry just until they are aromatic, about 30 seconds. Scoop out the aromatics and set them aside.
- 2 Add the remaining oil to the wok. When it is hot, add the onion pieces and stir-fry until they turn glossy and bright, 1 to 2 minutes.
- 3 Add the bok choy and the Chinese broccoli stem pieces. Stir-fry 1 to 2 minutes more.
- 4 Add the long beans and the 1-inch scallion pieces. Continue stir-frying until they are bright green and glossy, 1 to 2 minutes more.
- 5 Add the Napa cabbage and the Chinese broccoli leaves, along with about 1/3 cup of the hot stock and the reserved aromatics. Continue stir-frying until the vegetables are all tender-crisp, about 2 minutes more. Add the remaining stock, soy sauce, and cornstarch mixture and stir-fry until the vegetables all look lightly glazed with sauce, about 1 minute more.
- 6 Transfer the stir-fried vegetables to a heated serving dish. Garnish with the sliced scallions and sesame seeds and serve immediately.

## Yvette's Sweet and Sour Chicken

*Makes 4 servings*

### INGREDIENTS

2 tablespoons sesame oil  
 2 tablespoons soy sauce  
 2 tablespoons cornstarch  
 1 pound boneless skinless chicken breast, cut into 1-inch cubes  
 1 cup pineapple chunks  
 1 can (28 ounce) oriental mixed vegetables, drained  
 1/2 cup mandarin orange slices, drained  
 12 maraschino cherries, halved  
 1 12-ounce container of Sweet and Sour Sauce  
 Jasmine Rice

### METHOD

- 1 Combine soy sauce and cornstarch in a bowl. Add cubes of chicken and let set for 30 minutes.
- 2 Set the temperature probe to "High" and heat oil in wok for 2 minutes.
- 3 Add chicken mixture to wok and cook until brown on all sides, about 5 minutes. Add sweet and sour sauce.
- 4 Add remaining ingredients and cook until sauce thickens and boils, about 5 minutes. Serve over jasmine rice.

*Recipe courtesy Debra Murray, Wolfgang Puck HSN Host*

## Twice Fried Rice

*Makes 2 to 4 servings*

### INGREDIENTS

1 cup long grain rice  
 3/4 cup chicken stock  
 1 teaspoon salt  
 1 red or yellow bell pepper, 1 green bell pepper, seeded,  
 cored and cut into small dice  
 1 cup sliced Napa cabbage  
 1/2 cup mushrooms, sliced  
 1/4 cup snow peas, strings removed  
 1 to 2 tablespoons peanut oil  
 1 egg, beaten  
 1/4 cup soy sauce  
 2 scallions, trimmed and cut into chiffonade

### METHOD

- 1 Place the rice in a saucepan and add the stock, water and salt. Bring the liquid to a boil, reduce the heat, cover and cook slowly for 15 to 18 minutes. It is important to cook the rice until dry. Turn the rice out onto a large platter or baking sheet and let it air dry for up to an hour. (Or place the rice on a baking sheet and dry it in the oven at 200 degrees F for 30 minutes, stirring two or three times with a fork.)
- 2 Take a fork and thoroughly fluff the rice.
- 3 Set the temperature control on your Wok to "Sear" and preheat for 5 minutes. Pour the oil in around the edges, and then stir fry all the vegetables for 30 seconds. Add the rice and continue to stir fry for another 30 seconds. Pour the egg in around the edges of the wok and quickly stir it into the rice and vegetables.
- 4 Stir in the soy sauce.
- 5 Prepare the scallion chiffonade immediately before serving. Slice the scallions very thinly on the bias.

### PRESENTATION

Turn the rice out onto a heated platter. Sprinkle the scallion chiffonade over the rice. Serve with chopsticks.

## Vegetable Fried Rice

*Makes 4 servings*

### INGREDIENTS

2 tablespoons peanut oil  
 1/2 cup broccoli florettes  
 1/2 cup chopped red bell pepper  
 1/2 cup snow peas  
 1 cup diced cooked lobster, duck or chicken meat (optional)  
 2 cups cooked long grain rice  
 (cooked the day before, the grains should be separate)  
 1 egg, lightly beaten  
 2 tablespoons soy sauce

### METHOD

- 1 Set the temperature probe of your Wok to "High" and preheat for 5 minutes.
- 2 Add the peanut oil and heat until hot. Then add all the vegetables and the fish or fowl, if used, and stir fry for 2 minutes.
- 3 Add the rice and stir fry for another 2 minutes, or until the rice is jumping off the wok. Then add all the vegetables and the cooked lobster, chicken or duck meat, and stir-fry for 2 minutes.
- 4 Pour the beaten egg around the rim of the wok so that the egg scrambles before it touches the rice. Mix the scrambled egg into the rice, add the soy sauce and stir well. Season to taste with salt and pepper.

### PRESENTATION

Turn into a heated serving dish. Serve immediately

## Kung Pao Chicken

*Makes 2 servings*

### INGREDIENTS

*Marinade:*

1 tablespoon rice wine  
 1 tablespoon peanut oil  
 1 tablespoon soy sauce  
 1/2 teaspoon salt  
 1 tablespoon cornstarch  
 8 ounces boneless, skinless chicken breast, thinly sliced

*Sauce:*

3 tablespoons light soy sauce  
 2 tablespoons rice wine  
 3 tablespoons rice vinegar  
 2 tablespoons sugar  
 2 tablespoons hoisin sauce  
 2 tablespoons peanut oil  
 4 dried red chilies, stems removed and discarded, pods cut in halves  
 1/2-inch piece ginger, peeled, thinly sliced, smashed  
 1 garlic clove, smashed  
 1 green onion, white part cut into 1/2 -inch pieces,  
 green part cut into julienne strips  
 1/4 cup deep-fried peanuts  
 2 tablespoons cold chicken stock

### METHOD

- 1 In a nonreactive bowl, prepare the Marinade: Combine the rice wine, peanut oil, soy sauce, salt and cornstarch. Stir in the chicken pieces and refrigerate for 20 to 30 minutes.
- 2 In a small bowl, stir together the ingredients for the Sauce. Set aside.
- 3 Set the temperature probe of your Wok to "Sear" and preheat for 5 minutes. Bring the peanut oil to almost smoking temperature. Stir-fry the chilies, ginger, garlic and white part of the green onions for 30 to 40 seconds, or until the chilies turn dark. Add the chicken and stir-fry for 1 to 2 minutes, until golden in color.
- 4 Add the sauce and bring to a boil. Add the peanuts. Stir in the slurry and continue stirring until the sauce is glossy and thick enough to coat the chicken. Transfer to a serving plate and garnish with julienned green onions.

*Recipe Courtesy, Marian Getz, Wolfgang Puck Chef*

## Stir-Fried Chicken with Cashews and Pine Nuts

*Makes 4 servings*

### INGREDIENTS

3 tablespoons peanut oil  
 1 pound boneless, skinless chicken breasts cut into 1 1/2 inch cubes  
 Salt  
 Freshly ground black pepper  
 1/4 cup plum wine or sherry  
 1 tablespoon minced garlic  
 2 teaspoons chopped peeled ginger  
 1/2 teaspoon crushed chili pepper flakes  
 1 1/4 cups chicken stock  
 2 teaspoons Wolfgang's Asian Rib Sauce (see following recipe)  
 1 cup sliced shiitake mushrooms  
 1/2 cup each 1-inch cubes of yellow and red bell pepper  
 2 scallions, cut into 1-inch slices  
 1/4 cup each cashews and pine nuts  
 4 tablespoons (2 ounces) unsalted butter

### METHOD

- 1 Set the temperature probe of your Wok to "Sear" and preheat for 5 minutes. Heat the peanut oil until smoking.
- 2 Season the chicken lightly with salt and pepper and sear, about 1 minute on each side. Deglaze the pan with the plum wine or sherry and stir in the garlic, ginger and chili flakes. Pour in the stock and reduce by half (sauce will begin to thicken). Add the rib sauce, mushrooms, peppers, scallion and nuts, and cook 1 or 2 minutes longer, stirring occasionally, until chicken is done. Stir in the butter and correct seasoning to taste.
- 3 Spoon the stir-fried chicken onto a large heated serving platter, arranging all the ingredients evenly throughout. Or divide among 4 heated plates and serve immediately.

*Recipe Courtesy, Marian Getz, Wolfgang Puck Chef*

## Wolfgang's Asian Rib Sauce

Makes 1 1/3 cup

### INGREDIENTS

- 1 1/4 cups rice wine vinegar\*
- 1 cup honey
- 3/4 cup soy sauce
- 3/4 cup mirin\*
- 2 scallions, chopped
- 1 teaspoon minced garlic
- 1 teaspoon fresh ginger, finely chopped
- 3/4 teaspoon crushed red pepper flakes

### METHOD

- 1 In a 4-cup enamel or stainless steel saucepan, combine all the ingredients and cook, over medium-high heat until syrupy, 50 to 60 minutes. Strain into a clean container and cool.
- 2 Refrigerate, covered, and use as needed.

\*Note Rice wine vinegar and mirin can be purchased in markets that carry Asian products.

## Pineapple Cream Candy

Makes 1 pound

### INGREDIENTS

- 2 cups sugar
- 1 cup brown sugar
- 1/2 cup heavy cream
- 1 cup crushed or pureed fresh pineapple
- 1 tablespoon unsalted butter
- 1 cup chopped, toasted, salted macadamia nuts

### METHOD

- 1 Line an 8-inch pan with aluminum foil and spray with non-stick spray. Set aside.
- 2 Combine sugars, cream and pineapple in wok. Stir until sugars are moistened.
- 3 Set the temperature probe of your Wok to "High" and bring sugars to a boil. Use a candy thermometer and bring mixture to 245 degrees. Turn off heat and add butter and nuts. Stir and pour out into prepared pan. Let cool. Remove from pan by grasping foil to lift candy out of pan. Remove foil. Cut candy into small squares. Can be stored airtight for up to 1 month.

*Recipe Courtesy, Marian Getz, Wolfgang Puck Chef*

## Almond Toffee

Makes 1 1/2 pounds

### INGREDIENTS

1/4 cup water  
 1 cup sugar  
 1/2 cup light corn syrup  
 1/2 cup unsalted butter, at room temperature  
 1 cups sliced almonds, toasted  
 1 teaspoon kosher salt  
 1/2 teaspoon baking soda  
 1 teaspoon vanilla extract  
 1/4 teaspoon butter vanilla extract  
 1 pound semi sweet chocolate chips, for coating afterwards  
 1/2 cup additional toasted almonds, for topping

### METHOD

- 1 Line a cookie sheet with a strip of silicone-coated aluminum foil or a silpat. Fill a 2 cup glass measuring cup with water and ice to test candy with later. Set aside.
- 2 Set the temperature probe of your Wok to "High" and add water, corn syrup, and sugar and gently stir to moisten all of the sugar. Bring to a boil. Reduce temperature to medium-high. Add butter and stir gently until butter is melted. When candy is amber in color, carefully drop a few drops of the mixture into measuring glass with water and ice. Stir for a few seconds with a fork, then remove and test - it should cleanly snap in two and be a delicious caramel flavor. If it bends without breaking, cook a few minutes longer. A candy thermometer should show the finished candy to be between 300 to 310 degrees.
- 3 Turn off wok and add the 1 cup of nuts, salt, baking soda and both extracts. Stir quickly but thoroughly, using caution. Mixture will foam up and become lighter in color. Immediately pour out onto foil-lined cookie sheet. Use an oiled spatula to spread mixture as thin as possible. When warm to the touch, evenly sprinkle over the chocolate chips. Wait a few minutes for chips to soften, then spread evenly over candy in a thin layer. Sprinkle over remaining almonds. Cool completely. Break candy into irregular shards. Candy will keep for a month, stored airtight.

Recipe Courtesy, Marian Getz, Wolfgang Puck Chef

## Cherries Jubilee

Makes 6 - 8 servings

### INGREDIENTS

4 cups frozen cherries, thawed or 4 cups fresh pitted  
 1/2 cup sugar  
 1 tablespoon cornstarch  
 1/2 cup Brandy, Cherry Brandy or Kirsch  
 Vanilla Ice Cream

### METHOD

- 1 Strain cherries, reserving juice.
- 2 Set the temperature probe of your Wok to "High". Add reserved juice, sugar and cornstarch. Cook and stir until thickened and bubbly.
- 3 Stir in cherries, cook and stir for 2 minutes more.
- 4 Add Brandy, and stir well.
- 5 Serve over vanilla ice cream.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

