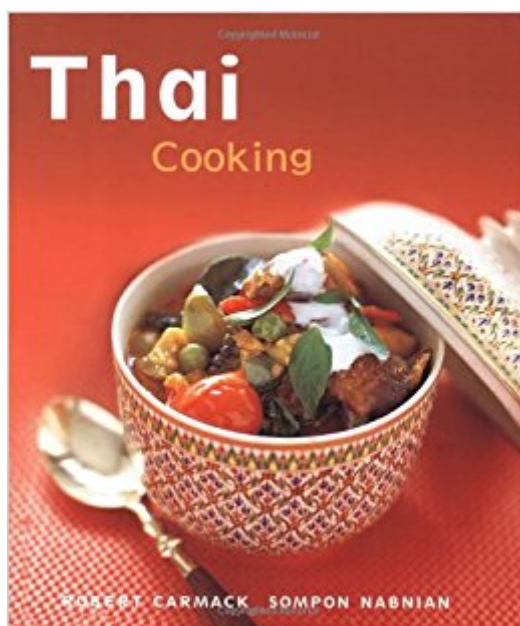


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Thai Cooking: [Techniques, Over 50 Recipes] (The Essential Asian Kitchen)



Synopsis

This easy Thai cookbook offers tasty recipes and useful techniques that will add a uniquely Thai flair to your cooking repertoire. Thailand's unique blends of hot and sweet, sour and salty, make its food utterly different from that of its neighbors, even though many of the ingredients are the same. In Thai Cooking you'll learn how to create over 60 of these delicious blends in your own kitchen—everything from fresh curries and tangy salads to pan-fried noodles and barbecued seafood. Simple step-by-step instructions, beautiful photographs and an extensive guide to Thai ingredients make it easy to prepare vibrant salads, delicious main dishes, refreshing drinks and desserts, as well as delicious sauces and curries. And, in addition to the familiar red, green, and yellow curries, authors Robert Carmack and Sompon Nabnian present an impressive array of authentic recipes such as Massaman, Penang and Hanglay curries. Delicious Thai recipes include: Thai Roast Duck Crab with Yellow Curry Powder Pumpkin with Pork Fried Rice with Pineapple Fish Cakes Penang Curry with Pork Chiang Mai Noodles Green Papaya Salad Bananas in Coconut Milk All the recipes are designed for home cooking, making Thai Cooking the perfect introduction to Thai cuisine.

Book Information

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Customer Reviews

"But the book really shines with its authentic recipes that are clearly written, easy to prepare and accompanied by a presentation picture. I get hungry just writing about it!" —Ask Peg blog

Robert Carmack, an American residing in Sydney, is a highly acclaimed television food stylist and writer. Carmack has worked closely with James Beard in New York and Anne Willan in Paris, and on Time-Life's celebrated The Good Cook series. Sompon Nabnian

For me, my enjoyment of Thai cooking is in its broad variety of sauces which combine sweet and spicy tastes. This book does a great job of revealing the "secret" ingredients and preparation methods for making and replicating many of the sauces I enjoy at my favorite Thai restaurants. For the "mix master" types that are into "fusioning" unlikely flavors to create new and novel taste experiences, but in a traditional Thai context, this is the perfect "how to" book for you.

My husband and I have spent several months in Thailand and have been looking for a way to replicate authentic Thai dishes...this book is it! The pictures are just stunning...we were paging through and found a dish my husband had had many times for lunch in Thailand (Phad krapow neua); he knew how to say the dish (phonetically) but we didn't know how to spell it so we had no way of looking it up...but a picture is worth a thousand words! It came out perfectly, just like in Thailand. The section for ingredients was extremely helpful, too. I just took the book with me to the asian grocery store, and pointed out what we needed (I can't believe we found Thai basil!) Can't wait to try more dishes!

Well written, beautiful photographs, easy to follow. Highly recommended for a beginner or beyond recipe book. I'm a newbie to Thai cooking, but when I discovered most of Thai cooking is gluten-free or can be adapted very easily, I had to try it out. This book gives basic descriptions of terms, ingredients, and how-to make the decorative garnishes. It give the Thai and common name for each dish, as well as variations. This is the perfect "first book" of Thai cooling.

Lots of good and easy recipes.

The recipes in this book are wonderful. I have cooked the green and red curries, the pad thai, and the tom kha gai. I'm going to cook the Chang Mai noodles next. I was looking for a good approximation of the wonderful Thai food I had in D.C., and with some tweaking, was able to match it. A couple tips: If you're new to cooking thai food, DON'T SKIP ANYTHING UNLESS THE DIRECTIONS SPECIFICALLY SAY YOU MAY! There is a section devoted to ingredients that you

should read carefully. In my opinion, a thai curry is NO GOOD without genuine kaffir lime leaves, which are hard to come by. I found them in the frozen section of an asian grocery store. Also, if you fry the curry pastes, they stay for up to 2 months. Last, a note on flavor. The curries needed a little more sweetener for me to be perfect. Try adding 1/2 tablespoon more palm sugar to the red or green SAUCES if you have the same problem. Also, don't be afraid to reduce the number of chilies in the SAUCES (don't know about the pastes themselves though). Lastly, a food processor makes any of these dishes relatively easy. Besides that, once you get the basic ingredients, you can make many of these dishes, over and over again, making it cost efficient. This book is a wonderful intro to tasty thai food.

I wrote this book, and I can say unequivocally, it is authentically easy. With recipes supplied from the Chiang Mai Thai Cooking School in northern Thailand, proving true to Thai cooking became my labor of love. Tips for time saving are regularly added, as are substitutions for those without an ethnic market in their vicinity. Chili aficionados will relish that capsicum quantities have not been decreased, but not all dishes are hot. And when the real Thai foods are very hot, variable quantities are recommended. Northern-non-coconut based curries are included, and as befits Thai cooking, numerous vegetarian variations also provided. But most of all, this book begins with curry pastes -- either store bought or home prepared -- and then shows myriad dishes using these delicious pastes. These are recipes as Thais cook them at home -- but written with a Western understanding. As with any home made meal, these recipes are variably easy -- not etched in stone. People around the world -- whether in Anchorage or Australia, Minnesota or England, will be able to cook from this book. And the vibrant, authentic flavors will be the final test.

I grew up in Thailand and for years, I've been looking for a Thai cookbook that would help me recreate some of my favorite dishes from my childhood. My search ends here. This book is the best I have ever seen. The list of condiments and of utensils is clear and precise, the recipes are well explained, and the photographs are beautiful. This is the real thing! (The next best book I have found is called "Thai Cooking Made Easy", in a small format).

I am a beginner to Thai cooking, but this book is an excellent introduction. One of the reasons I chose this book is the layout. There is one recipe per page (mostly), with a beautiful appetizing photo opposite, with large print that you can read from a few feet away, absolutely essential in ANY cookbook!! Many basic cooking elements are included with step-by-step photos, explanations of

less familiar ingredients and possible local sources for them as well. I feel that the instructions are easy to follow. This one and Quick and Easy Thai by Nancy McDermott are great for those new to Thai cooking.

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