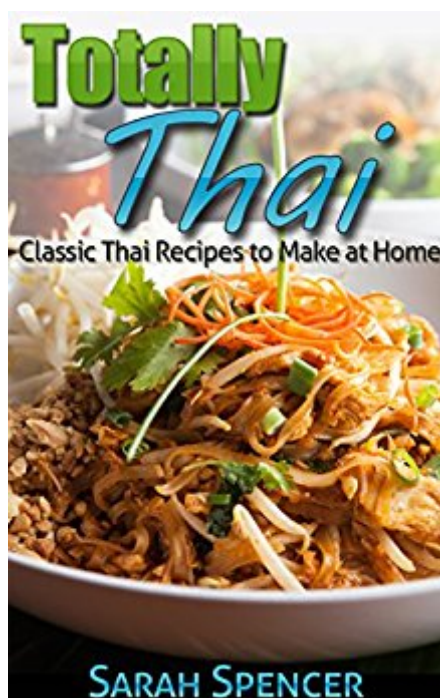


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# Totally Thai: Classic Thai Recipes To Make At Home



## Synopsis

Thailand has won hearts around the world with its big flavor cuisine. Totally Thai brings you authentic Thai recipes that you can whip up in your own kitchen! **DOWNLOAD FREE** with Kindle Unlimited! The food of a country often reveals a lot about the characteristics of the country itself. A visit to Thailand brings you face to face with an electric energy of colors, flavors, textures, and contrasts. Thai cooks have managed to take this color and put it on a plate. This wonderful Thai cookbook is about celebrating the colors of Thai cuisine by bringing you the best in Thai dishes. The book includes:

- Traditional dishes whipped up for weeknight dinners by Thai mom's across Thailand, like everyone's favorites like Thai Chicken Curry and Shrimp Pad Thai.
- Thai's mastery of bringing ancient Thai flavors into modern forms like lovely Beef Satays, and Thai Green Chili Shrimp.
- Easy to prepare sides and condiments like Coconut Thai rice and Papaya Rice Noodle Salad. A must in Thai cooking.
- Flavorful desserts and drinks like Thai Mango Sticky Rice Pudding and Thai-style Iced Tea.

The key to Thai cooking is a fixed set of staple ingredients. You will need ginger, lemongrass, galangal, fish sauce, oyster sauce, soy sauce, cilantro, red chili powder, green chillies, coconut milk, and peanut oil. Once you have these ingredients on hand, Thai cooking will be a snap. So let's get our ingredients and start our grills and woks! Scroll back up and click the **BUY NOW** button at the top right side of this page for an immediate download! Read on your favorite devices such as Kindle, iPhone, iPad, Android cellular phone, tablet, laptop, or computer with 's free reading Kindle App.

## Book Information

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## Customer Reviews

This book is the perfect introduction to the deliciousness that Thai food is. As suggested by the author, I have made some Thai Chilli Sauce and stored it, to use for a variety of stir fry and sauted dishes. IÃ¢Â™ve also learnt the skillful use of fish sauce and basil leaves in dishes, without them having jarring flavours. Some of my favourite dishes from this book are the Larb Chicken with lettuce and the Fried Garlic Squid. Also, the nutritional info is super helpful.

Loved this cookbook! The recipes are intriguing; well explained. They sound delicious, I can't wait to try them! Particularly helpful was the "nutritional facts" accompanying each recipe. I liked the "artsy" reference to the use of color in Thai cooking, mentioned in the introduction. Tom Savage

The book is well written, with a number of excellent dishes. The directions are clear, with the formatting perfect. I loved the conversion tables at the back, as I am not American and needing to search online to figure out how much ingredients to add would have been a pain. Each recipe gives you the number of portions, as well as nutritional information such as calorie count. This book is well worth it. My only complaint is, that there are no pictures of any of the meals in the book. Taken the exceptionally well formatted book, and the number of pictures the author added at the back, of other books, I personally feel it is a slip not to have included a picture per recipe, and was one of the things I was looking forward to seeing. Hopefully the author will correct this in a future update, then the book would be 5 stars.

This book has a lot of authentic delicious-looking recipes. I especially like the addition of the nutrition information. Thai cooking is so popular, yummy and good for you, this book is an easy way to help you try it out.

Yum! Ginger, lemongrass, coconut milk, garlic and peanuts. So many of my favorite flavors in many

of these recipes. I made two of the recipes already and they are soooo good. Can't wait to try the others!

I'm looking forward to trying the recipes for Mango Sticky Rice and Thai Ice Tea... and everything sounds so easy!

I love Thai food and cook it often, but I was not aware of an ingredient called galangal. I like that the author gives options other than rice. The salad recipes look good and have few calories. I can't wait to try the Thai Red Beef and the Thai Meatballs in Spicy Coconut Sauce. I think the recipes are well worth trying.

I LIKE EXPERMENTING. With a new family member in our lives it was nice to be able to make them feel a liittle bit at home sharing an asain dish. They really enjoyed the meal.I will be using this cookbook often getting a taste of the asain culture.

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