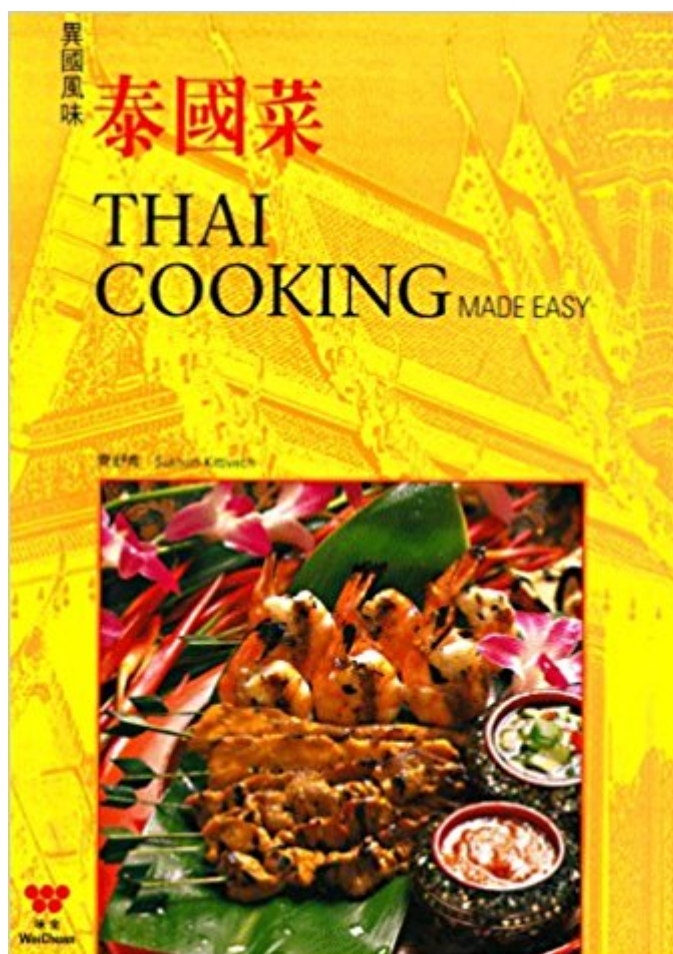


The book was found

Thai Cooking Made Easy (English And Chinese Edition)



Synopsis

Famous for its exotic flavors and aromas, Thai cuisine offers culinary delights too numerous to describe. Suffice to say that the blending of the cuisines of the Chinese, Indian, Indonesian and Vietnamese cultures produces the delightful mouthwatering contrasts of sweet, sour, and hot spicy tastes. Master chef, Sukhum Kittivech, the owner of the popular Chan Dara restaurants, has selected 100 authentic and popular Thai dishes that are sure to please the palates of those who partake of the exotic dishes. Among the recipes offered are Pad Thai, Beef Panang, Shrimp & Pineapple Curry, Chicken Coconut Soup to Fried Bananas and more. Most of the recipes are very easy to follow, with special sections on frequently used ingredients, seasonings, condiments and special sauces. All recipes are accompanied by full color pictures to assist the reader in proper dish presentation. This is an essential addition to Wei-Chuan's International Cuisine Series, and a "must have" to the amateur as well as serious cooking aficionado.

Book Information

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Customer Reviews

Text: Chinese, English

"Thai Cuisine Made Easy" offers many authentic and popular, easy to follow Thai dishes. All procedures and steps for cooking are clearly presented in a succinct and cogent manner, utilizing contemporary home cooking methods anyone can follow. Each recipe has precise measurements and simplified kitchen tested procedures. However, readers are offered the flexibility

to adjust any recipe to their individual preferences. Finally, the bilingual text provides for a broad community of interest.

Written in two languages, and not so clearly written, if you are accustomed to straight forward recipes. These recipes are or seem to be original cultural dishes, but needs some interpretation by the chef. Not for the beginner.

My all time favorite Thai cookbook. This is my third copy. I wish all cookbooks were written like this. Easy to follow, and if you live in LA or Dallas you can find all the ingredients without a problem. I have to make my own fresh rice sheets here.

I really like this cookbook, which is full of simple recipes that are illustrated very well, broken down very well, and end up tasting good. It's not perfect. To me it doesn't come off as totally authentic, some recipes in particular come off as a Thai-ish version of Chinese favorites (I'm looking at you, fish-fragrant eggplant, although to be fair it's a great dish). Sometimes I find it a little bland, which is easy to adjust once you have a hang of the recipe. But it still calls for galangal, fish sauce, palm sugar, etc., which puts it above a lot of other Thai cook books. Anyway I learned a variety of easy dishes that I really enjoyed, and learned to appreciate something of the subtleties of cooking Thai from this book. I'm making my way through it and plan to eventually graduate on to another cookbook which is more involved & more authentic.

Whether it's a characteristic of the publisher or of the author, the rather unique approach this cookbook takes to presenting ingredient lists and preparation instructions is outstanding. I'd like to think I'm pretty confident in the kitchen, but there's something to be said for simplified instructions, especially when you're in a hurry. But whether you're confident and competent as a cook, or a complete novice who finds toast a bit of a challenge, you'd have a hard time screwing-up a recipe from this one. All the recipes I've tried have come out perfectly. And for those more experienced, there are plenty of opportunities for improvising where desired, as I have on the second and third times through some of the recipes. Of particular note is Kittivech's take on sweet and sour pork. Extremely easy, it comes together quickly, and the taste is terrific. (Though I recommend doubling the sauce ingredients so you'll have plenty when served over rice.) Like much Thai cooking, get ready for fish sauce. If you're not used to it, it's really pretty awful when first put in the wok, but the taste and smell mellow considerably with just a minute of cooking, and it does introduce a unique

and intriguing flavor. Finally, not worth failing to mention here are the beautiful full-color photographs of all the dishes in the book. They'll invite you to try more recipes, and they give excellent cues for preparation (like fancy cuts on vegetables) you may want to try. Definitely one of the better additions to my cookbook library...

I must add my two cents here (and I never write online reviews). I am online to purchase this book for a friend (again); it's the one book I consistently recommend. When I left home for college, this was the first book I bought as I missed my family's Thai/Lao cooking. And I have bought about 10 others since. This is the one that I use the most, as seen by the splatters on the pages from over 10 yrs of use. It is convenient: glossy pages with pictures of ingredients for first time users, easy one page instructions and true to taste ... the way I like Thai cooking to taste - punchy and spicy. Most dishes are served with rice, which compliments nicely with the salty taste, referenced below. As with any recipe, you can easily modify taste to your liking, after the first try. The dishes use: fish, soy or oyster sauce for salty taste which is balanced with sugar, and sometimes lime. It uses basil (my favorite herb in Thai cooking), mint, cilantro in all the right places. I do have to say I was shocked to see ketchup as an ingredient to Phad Thai, but for the convenience, the taste is comparable to using Tamarind, a more traditional ingredient in Thai cooking, which is harder to find and prepare. What really makes this book convenient and easy to use, compared to the ten others I've tried, is the author's use of pictures. Images of ingredients and bottles of sauces are laid out on each page. Pictures convey faster and better than text. I know what to grab right away rather than having to take time to read a list of what's needed. Sounds simple and almost moronic, but it's a time saver. What's amazing is every recipe is done in one simple page, the format is consistent throughout. Sure you'll find more beautiful, more authentic or more variety of recipes elsewhere but you'll get the biggest bang for your buck in this book.

The books in this series are written from each country of origin. If you want to create authentic Thai cuisine, this book is a must! It's written in both English and Thai. This gives you an idea of how the authors have gone to great lengths to make sure that you receive the authentic recipes. The photos aid in the production and help one create an actual Thai meal. Grab one while you can!

Seems like a nice cookbook. Tried one recipe and it was good.

The easiest and best that book i have found. The recipes are quite simple, and the taste is

authentic. Buy it!

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