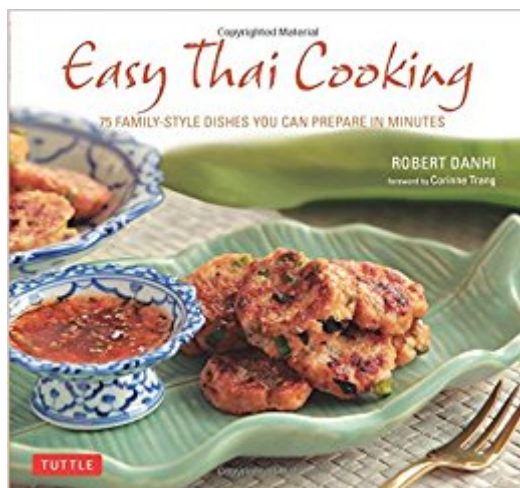


The book was found

Easy Thai Cooking: 75 Family-style Dishes You Can Prepare In Minutes



Synopsis

Cook delicious and beautiful Thai dishes with this easy-to-follow Thai cookbook. Thai cuisine has taken the world by storm. Its rich combinations of sweet, sour, salty and spicy flavors makes Thai dining a complete sensory pleasure. Many people think that Thai dishes are difficult to prepare, but James Beard nominee and CIA trained chef, Robert Danhi proves that isn't so. Easy Thai cooking gives you a variety of easy-to-make recipes like Grilled Chicken Wings with Kaffir Lime Chili Glaze or Sweet-n-Spicy Pork Ribs or Green Mango and Cashew Salad. The thorough explanations of Thai cooking techniques that allows you to recreate the flavors of Thailand in your own kitchen. In addition, Chef Robert gives you expert guidance on acquiring and maintaining a well-stocked Thai pantry. With basic ingredients and his step-by-step instructions you can make stunning dishes that will add a uniquely Thai flare to your cooking repertoire. Thai recipes include: Hot and Sour Tamarind Soup Stir-fried Pork, Basil and Chilies Classic Red Curry Chicken Golden Pork Satay with Thai Peanut Sauce Spice Crusted Fire-Roasted Shrimp Barbecued Banana Leaf Curry Fish Grilled Tofu, Curried Peas and Kefir Lime Pineapple Fried Jasmine Rice Stir-fried Peanut-Tamarind Noodles Chef Robert's loose approach to cooking, always takes into account and respects Thailand's unique cuisine. The flavors are authentically Thai, yet there is always room for experimenting and developing flavors of your own!

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Customer Reviews

I have tried dozens of Thai recipes but never could get that fave-restaurant taste. When I ordered Chef Danhi's Easy Thai Cooking, I wasn't expecting an "ah ha" moment but that's what I

experienced. I got it. His explanation of the different spices, ingredients and techniques, and how to simply orchestrate made it easy to get. Thai cooking isn't black magic. His step by step instructions showed me how to make some of my favorite Thai dishes and condiments. Maybe it's his years of experience in Thailand interacting directly with the people who are all about cooking, enjoying food and savoring every morsel of good eats that makes the difference. Whatever it is, he's got the magical formula with great recipes and easy to follow directions. I love this book! The first two dishes I made were Coriander Beef and Hot and Sour Tamarind Soup... think I may be Thai. It was fantastic! Next on the list are Green Papaya Salad Noodle Bowl, Bangkok Night Market Ramen and Aromatic Thai Omelet (cut into wedges for niece's tea party). Easy to follow, great information... thank you Chef Danhi!

My husband and I LOVE Thai food, it is one of our favorite cuisines. I have always wanted to learn how to cook Thai food, but have been intimidated by it and wasn't sure where to begin. I am also a working mom with two toddlers running around, so have very little time to do anything, much less cook! This cookbook is amazing because it really takes out the intimidation out of cooking Thai food. I love it because: * EASY: Chef Danhi breaks down each recipe into less than 5 (!) steps. This makes it so easy to whip up a dish during the week for a great meal. In addition, in the beginning of the book, Danhi lays out a well stocked Thai pantry and tells you the essentials you need to have. He also gives step-by-step instructions on how to make a curry base (and then you can improvise on it), how to stir-fry (critical for Thai cooking), and how to use the various spices and ingredients (e.g. lemongrass, tamarind, galangal) - this is very useful. * TASTY: The recipes Chef Danhi includes in this book are pure genius because their simplicity does not compromise the taste at all. Each recipe packs in the flavor, and they are all incredibly tasty. The Sweet and Spicy Pork Ribs were incredible. The Tamarind Noodles with Shrimp were delicious! I could go on and on...but basically each recipe was easy to make and so tasty! * AUTHENTIC: In addition to being just plain yummy and delicious, Danhi's recipes maintain the authentic flavor profiles of Thai cooking and makes everyone feel like an expert. Even me! Finally, the pictures are gorgeous and informative. The book is a wonderful, thoughtfully curated walk through Thai cooking and I would highly recommend it for anyone that wants to learn Thai cooking and incorporate the cuisine into a daily cooking rotation.

I bought a wok for myself for x-mas. I also bought a small pile of Asian cookbooks to go with it. This was one of the books I bought. Like most cookbooks, some of the recipes were exceptional, some not so much! The Shrimp cakes on the cover tasted like erasers but the pork Satay and the

Tamirind hot and sour soup are worth the price of the book! buy this, the good outweighs the bad

I have over a dozen Southeast Asian cookbooks in my collection, and this is the best. The recipes result in authentic dishes, really taking me back to Chiang Mai and Bangkok which I visited in the '90s. But the simplicity of the methods made them much easier than versions I've tried in my other Thai cookbooks. The author walks you through the Thai pantry and kitchen, and then shows you how to make many of the staples at home, like the essential fried shallots and curry pastes. But he also tells you where a store-bought condiment or spice mix is an authentic and time-saving solution. I made the Red Curry Shrimp Cakes with Sweet Cilantro Sauce and they were amazing. I also love that he provides variations at the bottom of the page for scallop cakes and fish cakes. The photography is beautiful, both the "beauty shots" of the dishes, and on-scene photographs from Thailand markets and street food stands. Awesome!

I was looking for a recipe for "Red Curry Chicken" and other ones that would be similar to the dishes I'm used to get at my favorite Thai place when I browsed this book at the library. It seemed to have everything I wanted! The Red Curry sauce is so great that I had to double it up the second time around, just like the Shrimp Cakes or the Pork Satay. Of course you can adapt by increasing one ingredient or more to your liking, (we like it spicy!!) but the basis is here, and that's all you need. Everything else I tried was just as good. Plenty of people already given long, wonderful reviews, so I'll make it simple: from all the books I had checked out from my library before deciding which one to buy, this is it, hands down.

I really enjoyed discovering the pandan leaves used in the Jasmine Rice Pudding. I love coconut and that's always one of my favorite things in Thai cuisine, the pandan leaves just gave it that extra delicious flavor. Not quite vanilla but comforting like vanilla. Who knew how versatile it would be?! And roasting the nuts, genius! The flavors came together so well. I was glad to learn more about those special aromatics; kaffir leaves and lemongrass....I had to go shop to see and smell these things. I can honestly say that I do not see Thai cooking as challenging anymore. I enjoyed the complex flavor combinations I would love to add ground peanuts to everything. I have always loved the coconut soup and now became familiar with galang and its use. I enjoyed reading the book, the colorful pictures, and the great recipes which I have been cooking. I recommend this book wholeheartedly. I also purchased the Southeast Asian cook book. Loved the sticky rice recipe which also used the pandan leaves.

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