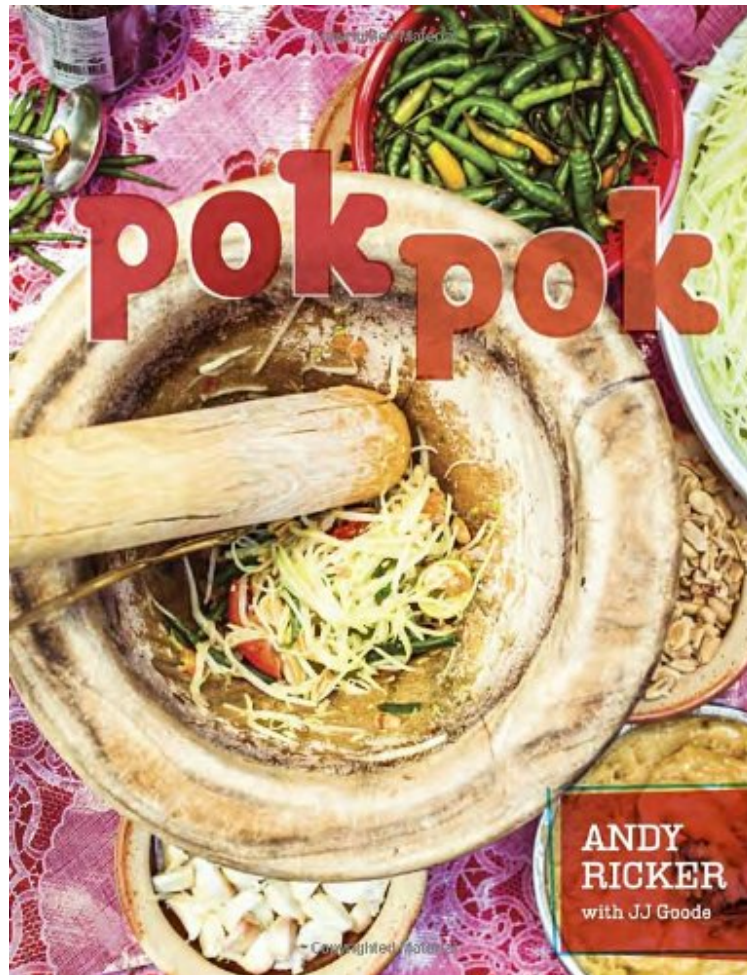


Pok Pok: Food and Stories from the Streets, Homes, and Roadside Restaurants of Thailand

Andy Ricker, JJ Goode

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Andy Ricker, JJ Goode : Pok Pok: Food and Stories from the Streets, Homes, and Roadside Restaurants of Thailand before purchasing it in order to gage whether or not it would be worth my time, and all praised Pok Pok: Food and Stories from the Streets, Homes, and Roadside Restaurants of Thailand:

4 of 4 people found the following review helpful. Super flavorful! Great contrasts and balance. Totally the real deal!By Jennifer GuerreroThis book will take you on an ingredient hunting adventure, but oh my gosh, is it ever worth it! The flavors are to die for! We're tasting things I'd never seen before in our local Thai restaurants. Nothing's overly difficult. Wish I'd played in this book sooner. Totally recommend!Pictured below:1) "Bland" Soup with Glass Noodles – p 149 269. My youngest yelled, "This soup is not bland!" as she slurped down her bowl. Absolutely delicious. The meatball technique is a total game changer. If you had a Play-Doh extruder and those little green plastic

scissors as a kid, you already have this mastered. There's no rolling. He has you snip 1" segments into simmering water as you pipe it from a bag. Genius!2) Thai Style Pork Ribs – p 128 with Jaew (spicy, tart dipping sauce) – p 278. Those ribs are amazing! He talks about indirect heat using zones on a big grill or the oven. He doesn't mention a kamado style grill, so if you've got an egg shaped grill, to do low heat slow gilling or smoking, you just need a heat deflector. It looks like a really thick pizza stone with three handles. I tossed a chunk of hickory in mine to exaggerate the smoky taste he talks about. I'll have to double this next time, because my teenagers loved it.3) Thai Fruit Salad – p 43. Fresh, crunchy, sweet, and spicy. This complemented and contrasted with the sweet, smoky ribs beautifully.4-5) Pork Satay – p 141 with Peanut Sauce – p 281 and Cucumber Relish – p 283. Great flavor on the pork and peanut sauce. The peanut sauce gave my molcajete and right arm a nice workout. The relish is sweet and spicy. Just perfect together.6) Grilled Corn with Salty Coconut Cream – p 144. Holy yum! Insanely delicious and unusual. Love it. Some others I have flagged to try: Grilled Eggplant Salad – p 59 * Isaan Steak Salad – p 68 * Grilled Pork Neck (or shoulder) with Spicy Dipping Sauce and Iced Greens – p 125 * Northern Thai Style Herbal Sausage – p 132 * Stir Fried Noodles with Shrimp, Tofu, and Peanuts – p 221 * Thai Rice Noodles with Northern Thai Curry – p 235 * Sticky Rice with Mango and Salty Sweet Coconut Cream – p 257I'll update this as I play in the book more.3 of 3 people found the following review helpful. Extraordinary!By jesseFantastic recipes! Not to mention a concise, well written and entertaining narrative coupled with gorgeous photography makes this a pretty special book IMO. Chef Ricker has compiled a nice kit here, and while not the tome-like compendium of recipes such as David Thompson's ubiquitous "Thai Food" (another must have for any aspiring Thai chef) can seem, Ricker's offering is pared down to a very thought out model; the recipes are concise and the step by step should make it simple for even the most inexperienced to put together a fantastic dish. Well done, Andy. Ngan thi dii na khrap!2 of 2 people found the following review helpful. Cna't wait to start on some recipesBy seaneoRecipes involve many ingredients but let's face it, Asian food is all about flavors. Some cuisines are simple with few exotic flavors and some are a combination of many. Having grown up in Asia many of the ingredients are familiar to me and I can see how it would alarm some western cooks but to truly eat Asian you need Asian ingredients. There is no true recipe as we all put our own personal touch, recipes give us ideas and help us along. A very wise chef instructor of mine once said "never let a recipe get in the way of good cooking". Besides, searching out the right ingredients is part of the fun!

A guide to bold, authentic Thai cooking from Andy Ricker, the chef and owner of the wildly popular and widely lauded Pok Pok restaurants. After decades spent traveling throughout Thailand, Andy Ricker wanted to bring the country's famed food stateside. In 2005 he opened Pok Pok, so named for the sound a wooden pestle makes when it strikes a clay mortar, in an old shack in a residential neighborhood of Portland, Oregon. Ricker has since gone on to open six more wildly popular Pok Pok restaurants, and today he is considered one of the leading American voices on Thai cooking. In this much-anticipated debut cookbook, Ricker shares seventy of the most popular recipes from Thailand and his Pok Pok restaurants—ranging from Khao Soi Kai (Northern Thai curry noodle soup with chicken) to Som Tam Thai (Central Thai-style papaya salad) to Pok Pok's now-classic (and obsessed-over) Fish-Sauce Wings. But Pok Pok is more than just a collection of favorite recipes: it is also a master course in Thai cooking from one of the most passionate and knowledgeable authorities on the subject. Clearly written, impeccably tested recipes teach you how to source ingredients; master fundamental Thai cooking techniques and skills; understand flavor profiles that are unique to Southeast Asian cuisine; and combine various dishes to create show-stopping, well-balanced meals for family and friends. Filled with thoughtful, colorful essays about Ricker's travels and experiences, Pok Pok is not only a definitive resource for home cooks, but also a celebration of the rich history, vibrant culture, and unparalleled deliciousness of Thai food.

.com Featured Recipes from Pok Pok Download the recipe for Kai Kaphrao Khai Dao (Stir-Fried Chicken with Hot Basil)