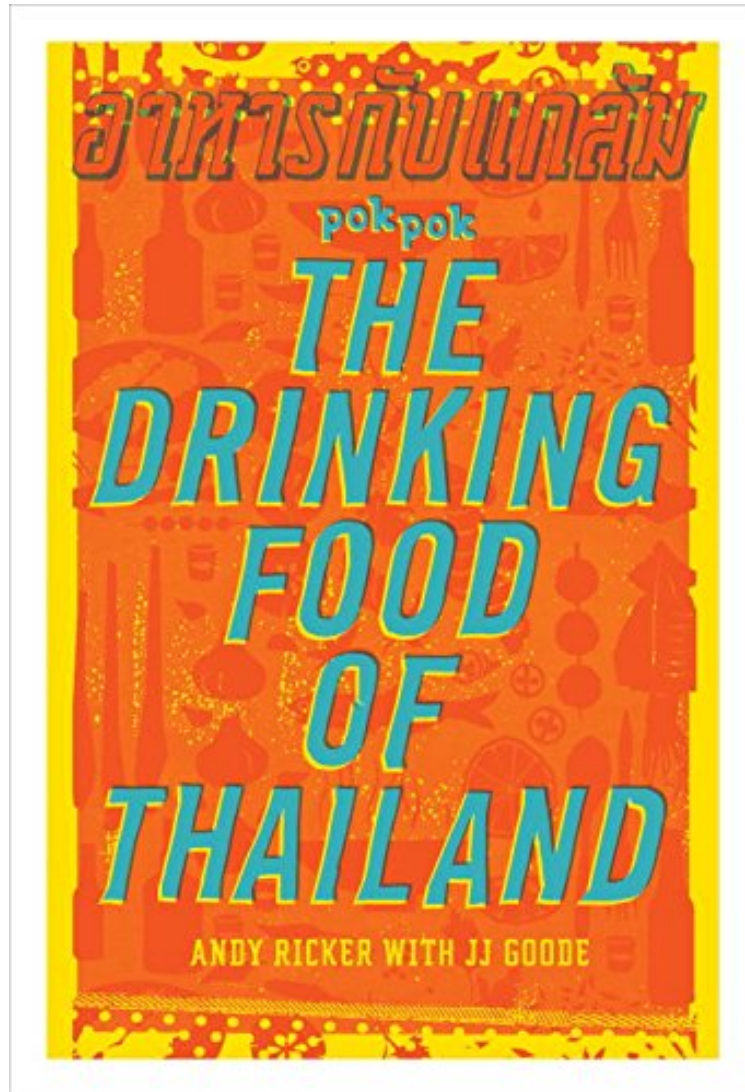


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POK POK The Drinking Food of Thailand: A Cookbook

Andy Ricker, JJ Goode

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Andy Ricker, JJ Goode : POK POK The Drinking Food of Thailand: A Cookbook before purchasing it in order to gauge whether or not it would be worth my time, and all praised POK POK The Drinking Food of Thailand: A Cookbook:

A cookbook featuring the rich and varied drinking food of Thailand (and the drinks it's consumed with), with 50 recipes and travelogue-like essays, inspired by Whiskey Soda Lounge, Andy Ricker's Portland, Oregon, restaurant. A celebration of the thrill and spirit of Thai drinking food, Andy Ricker's follow-up to Pok Pok brings the same level of

authority, with a more laid-back approach. Just as America has salted peanuts, wings, and nachos, Thailand has its own roster of craveable snacks: spicy, salty, and/or sour, they are perfect accompaniments for a few drinks and the company of good friends. Accessible and detailed recipes like phat khii mao (drunkard's stir-fry), kai thawt (Thai-style fried chicken), and thua thawt samun phrai (fried peanuts with kaffir lime, garlic, and chiles) provide all the tools to create the food and the experience of Whiskey Soda Lounge at home.

Andy and JJ have done it again! This is a book you will love to cook from and a superb deep dive into an overlooked part of Thai culture. From my personal experience, this is how much of the eating is done in villages and towns around Thailand: unadorned and without the fanciful whimsy of the hotels, restaurants, and even the street foods of the big cities. The recipes in this book from Isaan are an underrepresented corner of this amazing country; they are particularly thrilling to see. The lads have beautifully art directed the book as well: raw, naked flash photos for a raw and naked aspect of the local food scene. The attitude of the bars and small eateries is so perfectly captured in the imagery that I think this could be the first post punk-Thai cookbook that I've ever seen. - ANDREW ZIMMERN "A punk rock version of what Ricker serves at his popular Whiskey Soda Lounge. This is meant to be bar food, but there's more to it than spicy fried peanuts: stir fries, curries, fried chicken, and the bold flavors Pok Pok is known for jump off each page. Even novice cooks will be drawn into this colorful, flavorful world." - EATER "Go on a booze-fueled adventure through the pages of Ricker's latest book, which brings you anecdotes and recipes inspired by his Portland, Oregon, restaurant, Whiskey Soda Lounge. Warning: The Thai-style fried chicken and kaffir lime-tinged fried peanuts will ruin you from the any bar's bowl of mixed nuts for life." - TASTING TABLE "This is the follow-up to Ricker's first Pok Pok cookbook, a terrific book that chronicled the food of his Portland, Ore.-based Thai restaurants. Consider this the late night companion, a cookbook devoted to the bar food and booze-friendly snacks that Ricker fell in love with over decades of trips to northern Thailand. Thus, there are recipes for all the spicy, salty, sour things that accompany the bottles of lao khao, or rice whiskey, beer and other tipples, as well as asides on the making of many of those drinks. The book, it must be said, is also fun for those who don't drink, as it includes recipes for some seriously heady stuff: pig's brains grilled in banana leaf, som tam thawt (fried papaya salad), tom leuat mu (pork soup with blood and offal) and sii khong muu tai na (pork ribs cooked underwater), just to name a few. Ricker's prose, written with Goode, is chatty and engaging, and the photos, by Austin Bush, will pretty quickly get you looking up flights to Chiang Mai." - LOS ANGELES TIMES "Ricker, the Portland-based chef who approaches Thai food with something approaching religious devotion, showcases an eye-opening assortment of recipes that are the perfect excuse to have a bunch of friends over for drinks, from crispy red-skinned peanuts stir-fried with lime leaf, garlic, and chiles to kai thawt (dry-fried Thai-spiced chicken wings)." - EPICURIUS "About the Author ANDY RICKER is a two time James Beard Award winning chef and owner of Pok Pok Restaurant in Portland, Oregon and several other establishments in Portland and New York, such as Whiskey Soda Lounge, Pok Pok Wing, Pok Pok Noi, Michelin Starred Pok Pok Ny, charcoal company Thaan and a drinking vinegar company called Pok Pok Som. He first visited Thailand as a backpacker in 1987. Since 1993, he has spent several months each year traveling, eating, cooking, and studying the food culture in Thailand. Andy currently splits his time between Portland, New York and Chiang Mai. JJ GOODE has co-written several books including Pok Pok with Andy Ricker, April Bloomfield's A Girl and Her Pig, and Morimoto with Masaharu Morimoto.