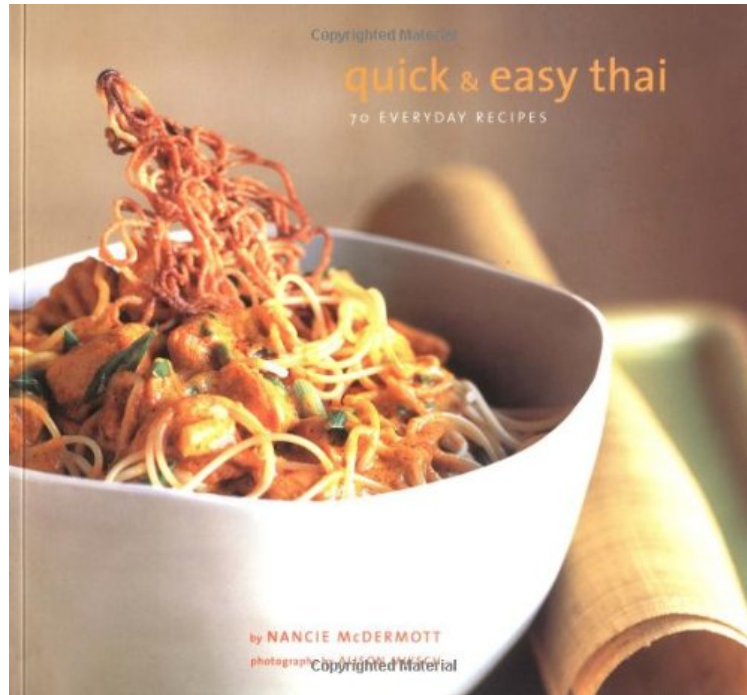


## Quick Easy Thai: 70 Everyday Recipes

Nancie McDermott, Alison Miksch (Photographer)

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**Nancie McDermott, Alison Miksch (Photographer) : Quick Easy Thai: 70 Everyday Recipes** before purchasing it in order to gage whether or not it would be worth my time, and all praised Quick Easy Thai: 70 Everyday Recipes:

115 of 116 people found the following review helpful. Great introductory bookBy ktsueI felt the need to write a review of this book based on some of the other reviews, which I read when debating whether to purchase this book and which nearly led me to purchase something else. After receiving and using this cookbook, I really feel that some of the negative reviews were unfair.For clarification, let's start off with what this book isn't - a comprehensive, 100% authentic review of Thai.cuisine. This is not the Thai version of "Mastering the Art of French Cooking". If you a) are cooking for your Thai grandmother or b) want to exactly re-create the meal you enjoyed at that noodle shop in Bangkok and are willing and able to go to all the related trouble, this book is not for you. And that's totally okay.That said, if you're considering a book titled "Quick and easy Thai", you are probably someone who is willing to trade at least some measure of authenticity for ease of preparation. That is exactly what this book aims to do. The author readily admits when and where she alters the original recipes to save time or because a traditional ingredient is very difficult to find in the US. For those of you who have grown up in Western countries and have only enjoyed Thai food in Western restaurants, chances are you won't be able to detect the difference. I certainly cannot, and being able to create Thai food at home with a minimum of difficulty is more important to me at this stage of my life (busy with a toddler who has very little patience to wait for dinner). In the future, when my children are older, I would love to spend a little more time and create truly authentic-tasting Thai food. Until then, this book is perfect.By the way, I have tried four recipes so far from this book - the massaman, green chicken, and red shrimp curries, and the Chiang Mai noodles. All were delicious. The Massaman curry is scrumptious and mild enough to serve to children (this is normal

for a Massaman curry) and the Chiang Mai noodles are out of this world. One additional note: I have tried Thai recipes using American brand as well as Thai brand curry pastes. I find Thai brands to be more flavorful and significantly more spicy. If this appeals to you, I think carries some brands of Thai curry pastes such as Maesri. I recommend seeking them out. I highly recommend this book as an introduction to Thai cooking for anyone with a love of Thai food but limited time or access to ingredients. In fact, even if you can access the more authentic ingredients but have limited time/knowledge to put them together, this is the book for you. Simply substitute better ingredients where the author recommends it, and you will have a wealth of tasty Thai weeknight meals at your fingertips. 4 of 4 people found the following review helpful. My kind of author: flexible! By Midwest Mind You won't need a pantry of crazy ingredients to make these recipes. The author does a great job of letting you know about substitutes and easy things that can be omitted. She has a great list in the back with a quick pantry explanation and some essentials. You can add more spice and flare, but if you only have a weeknight, these are great starter recipes. The colors of the book make bold and vibrant, which is a nice change from stark white with black print. Very pleased with the purchase and would recommend to any starter Thai chef or someone looking for ideas for recipes. 2 of 2 people found the following review helpful. Good Meals! By Mark Brickman My wife and I very much enjoyed the Thai Basil Chicken. It was easy to make. I'm looking forward to trying more of the recipes. The recipes are well documented with clear preparation instructions. I recommend both the cookbook and the meals.

Now busy home cooks can bring the fantastic flavors of Thai cuisine into the kitchen with a simple trip to the grocery store. Nancie McDermott, experienced cook, teacher, and author of the best-selling cookbook *Real Thai*, presents this collection of 70 delicious recipes that focus on easy-to-find ingredients and quick cooking methods to whip up traditional Thai. With recipes like Crying Tiger Grilled Beef, Grilled Shrimp and Scallops with Lemongrass, Sticky Rice with Mangoes, and Thai Iced Tea, along with McDermott's highly practical array of shortcuts, substitutions, and timesaving techniques, anyone can prepare home-cooked authentic Thai meals -- as often as they like.

About the Author Nancie McDermott is a food writer and cooking teacher specializing in the cuisine of Thailand, where she spent three years as a Peace Corps volunteer. Her food articles have appeared in numerous magazines, and she is the author of the perennially popular cookbook, *Real Thai*. Alison Miksch's photographs have been featured in many magazines, including *Better Homes and Gardens*, *Country Home*, and *Shape*. She lives in Pennsylvania.