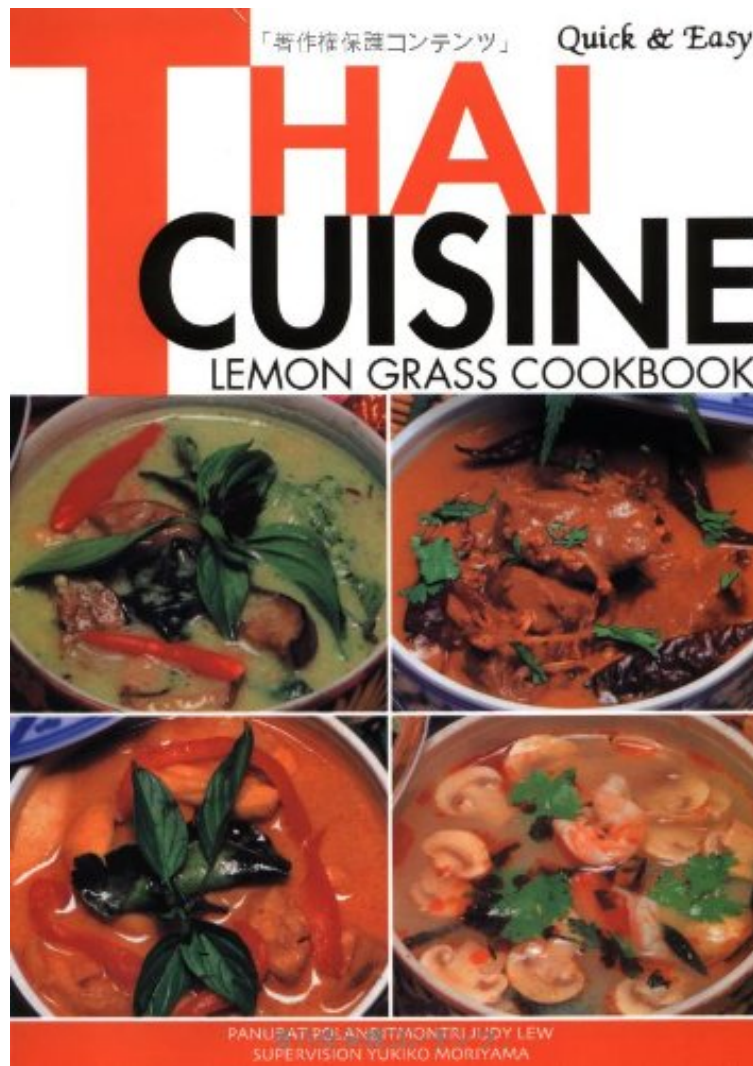


[PDF] Quick Easy Thai Cuisine: Lemon Grass Cookbook (Quick and Easy Cookbooks Series)

Quick Easy Thai Cuisine: Lemon Grass Cookbook (Quick and Easy Cookbooks Series)

Panurat Poladitmontri, Judy Lew

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#886947 in Books 2002-08-30Ingredients: Example IngredientsOriginal language:EnglishPDF # 1 7.10 x .30 x 10.00l, .65 #File Name: 488996094588 pages | File size: 66.Mb

Panurat Poladitmontri, Judy Lew : Quick Easy Thai Cuisine: Lemon Grass Cookbook (Quick and Easy Cookbooks Series) before purchasing it in order to gage whether or not it would be worth my time, and all praised Quick Easy Thai Cuisine: Lemon Grass Cookbook (Quick and Easy Cookbooks Series):

0 of 1 people found the following review helpful. Good for all your senses!By HelmaFirst I would like to thank those who left feedback about this book! This book is AMAZING. I anticipate making at least one dish per week. The recipes are concise and e-z to follow. Once you get your ingredients together - the rest is gravy (couldn't resist).I picked up most of the ingredients from Whole Foods but I am lucky enough to live near some Asian markets so I don't

anticipate having trouble finding what you need but I did use bottled lime leaves and lemongrass - so don't think that you can't make these dishes if you don't have access to fresh ingredients. And here's this - even if you don't make anything right away - you can simply enjoy all the beautiful colors and the overall design of the book while you dream about all the things you can make. But once you make something - you'll be hooked. Buying this book is a win-win. Honestly this book makes me feel like an experienced chef.

2 of 2 people found the following review helpful. Great Introduction to Thai Cooking By R. Howell If you enjoy Thai food and would like to learn the cooking techniques that make Thai what it is this is a great starter book. All recipes are clearly explained and the accompanying pictures of the ingredients and the finished product make it easy. While the recipes are not extensive there are enough to please most people. Even if you don't venture to other books or recipes there is enough in this book to make most people happy. If nothing else you will be a more knowledgeable diner when you venture out.

3 of 3 people found the following review helpful. Easy To Use By Andonios Valsamakis I've bought David Thompson's books on Thai Cooking. For me they are intimidating and do not make it approachable. Thai Cuisine distills Thai cooking to its most elemental. The tastes are true and authentic. One of the people I work with is of Thai descent (her Mom) and she told me that this was a book she knew and used. I have used it too along with ready made curry pastes that I also bought on . Don't be afraid, jump in!

INTRODUCTION The foods of Thailand consist of many combinations and blends of different flavors, herbs, spices and peppers. It is a fiery cuisine which has become very popular due to the many Thai restaurants offering dishes that are appreciated by the adventurous and sophisticated palates of so many people of today. Thai cooking has been influenced by Thailand's neighbors, including Burma, India, Laos and Malaysia. Also coloring Thai cuisine are countries such as China and Portugal. The versatility of the Thai people enabled them to refine this variety of traditions to develop one of the most beautiful and flavorful cuisines in the world. Thai cuisine offers not only well balanced flavors but also the unforgettable fire of peppers (prig kee noo), which makes this style of cooking very addictive. The rich and varied sauces make each dish distinctive and unique. With the increasing availability of Thai ingredients in the market, Thai cooking can be enjoyed in the home. Employing a variety of fresh seafood, vegetables and tofu, Thai cooking is one of the healthiest and most nutritious ways to enjoy meals that are quick and easy to prepare. This book offers a collection of recipes from dishes served in restaurants that were owned and operated in Thailand by Chef Rut's mother. Many of the dishes are also found on the menu of Chef Rut's restaurants in the United States. The easy-to-follow instructions and step-by-step photographs will yield dishes that are as authentic as any found in Thailand.