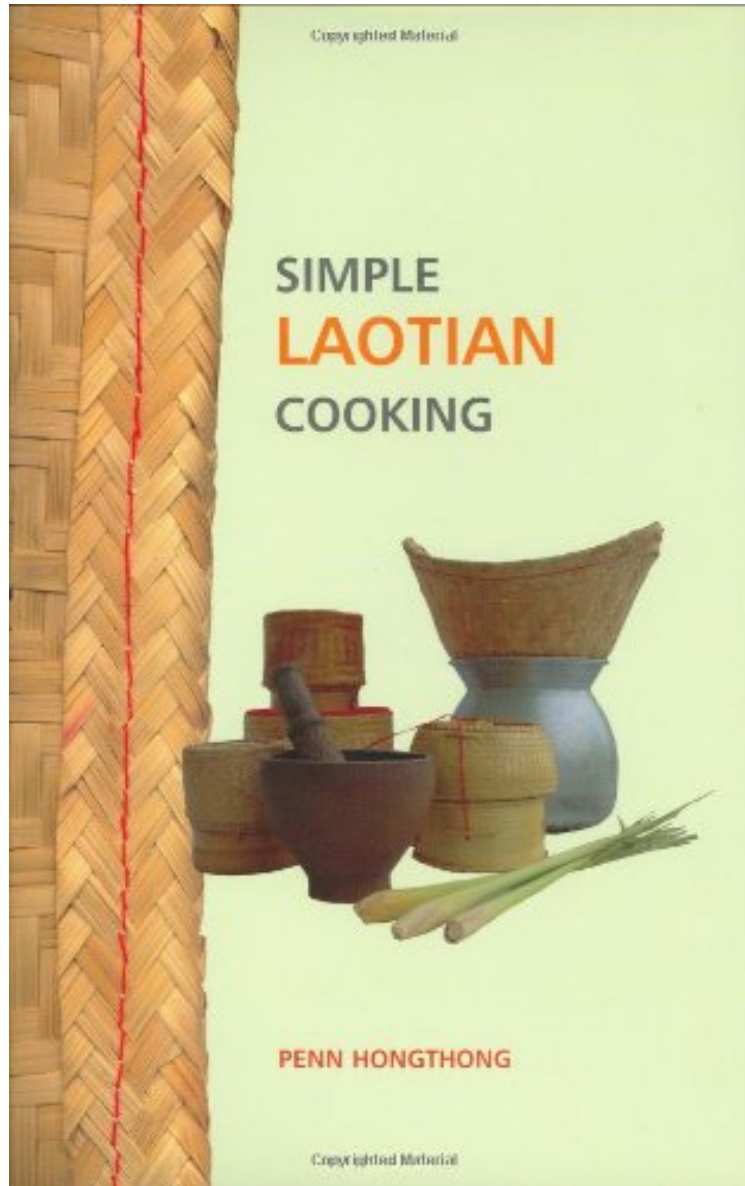


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Simple Laotian Cooking (The Hippocrene Cookbook Library)

Penn Hongthong

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Penn Hongthong : Simple Laotian Cooking (The Hippocrene Cookbook Library) before purchasing it in order to gage whether or not it would be worth my time, and all praised Simple Laotian Cooking (The Hippocrene Cookbook Library):

0 of 0 people found the following review helpful. Five StarsBy SethEasy to use, great traditional recipes that I grew up eating (for the most part). I'd recommend!3 of 4 people found the following review helpful. Great cookbookBy A.

TeaMy husband has had this book checked out from the library for years now. I figured we better get our own copy so others can check it out too. We love this book and have cooked so many things out of it. We use it about once a week. 5 of 5 people found the following review helpful. Great Introductory to Lao cooking By L. Chantharath I am Lao. So I grew up eating the recipes in this cook book! I've had this cookbook for years and the recipes are good. Ignore the English names for them. Some of the English names of the recipes dont match up with the recipes. There is a really old review about the book from 2005 that said its basically a Thai and Chinese cookbook. That is completely wrong. It may seem like it from some of the recipes. But of course there are bound to be some similarities due to the fact that Laos is in between both of those two countries. Honestly dont let that review stop you. The book is a great introductory to Lao cooking. The book is really nice for someone like me, who has watched my mom cook through out my childhood but never quite knew how much of certain things to put in. These are defiantly recipes from my childhood. My mother has also glanced through the book. She says its a good base. But everyone's taste is different. I found my mom adding in some ingredients to some of the recipes. All the the recipes are the simple ones that wont have you running from store to store looking for ingredients. Can be easily made at home in a short time. Cons of the book is the English names of the recipes! It hurts my head for some of them. But Then again I understand the issue with trying to translate the Lao name into English. My suggestion is to just COMPLETELY ignore the name of the recipes in English. Learn the recipes in their Lao name. That way if you every talk to someone who is Lao, they will understand what dish youre talking about. lol

Located in southeastern Asia between Thailand and Vietnam, Laos is a landlocked country covered by mountains and forests. Because vegetable oil used to be a costly commodity they had to import, Laotians use it sparsely, preferring instead to flavor their dishes with a profusion of herbs and spices. They also eat a cornucopia of fresh fruits and vegetables but very little meat, making their cuisine a healthful yet flavorful choice for home cooks. Simple Laotian Cooking offers 172 recipes, including a section on the traditional Lob, a dish usually made with beef but also with chicken, fish, or wild game, which is reserved for holidays and special occasions. Served with sticky rice and fresh vegetables, it is one of the few dishes accompanied by wine. A glossary defines staple ingredients like bamboo shoots, cilantro, coconut milk, fresh ginger, kaffir lime leaves, and lemongrass. The author also incorporates western ingredients in her dishes, making Laotian cuisine even easier to cook.