

(Free) Simple Thai Food: Classic Recipes from the Thai Home Kitchen

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Leela Punyaratabandhu

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Leela Punyaratabandhu : Simple Thai Food: Classic Recipes from the Thai Home Kitchen before purchasing it in order to gauge whether or not it would be worth my time, and all praised Simple Thai Food: Classic Recipes from the Thai Home Kitchen:

108 of 110 people found the following review helpful. Homemade and authentic Thai Recipes By SamDi I'm a Thai who grew up in Thailand and now live in the US. I have been cooking some simple Thai dishes at home. Now that I'm pregnant and have morning sickness I have no energy to cook. I asked my husband (American) to cook some Thai foods following the instructions in this book. He hasn't cooked any Thai foods before but he has tasted several exotic Thai dishes. I'm very impressed with the results as he carefully follows the recipes and instructions in this cookbook. He said the instructions are very clear and the cooking is fairly simple. I looked at a few other Thai cookbooks and found this book contained the most day-to-day homemade meals that I grew up with. The cooking style is homemade and authentic Thai. The dishes once done may look different than what you will see from Thai restaurants in the US. For example, Pad Thai, I grew up seeing how it was made on a daily basis. Pad Thai in Thailand will have a light (clear) color which I prefer while Pad Thai at most Thai restaurants in the US will have red or dark brown color which

I believe the sauces have been modified. Needless to say my husband and I are very happy with this cookbook. If you'd like to try the homemade versions of Thai foods, I highly recommend this book. 18 of 20 people found the following review helpful. Good starter Thai cookbook By Fitz-Hume I recently purchased a couple Thai cookbooks and so far am enjoying this one. I appreciate that she products some alternative ingredients and mentions particular brand names of some of the ingredients required so I can more easily find them in my local Asian market. There is not pictures of every recipe but there is a decent amount. The other cookbook I purchased (True Thai: The Modern Art of Thai Cooking by Victor Sodsook) has more recipes but no pictures so if you feel like just browsing it can be a little boring. Reviews of some of the other popular Thai cookbooks mention being hard to get into in the quest for authenticity so I feel that this book strikes a happy medium and is quite approachable. 3 of 3 people found the following review helpful. Genuine Thai Food and Culture By J. Sutton I have lived in Thailand and have cooked Thai food at home for many years now. Without question, this is the best Thai cookbook I have ever had--and I've had many. In addition, it is the best book about cooking of any type I have ever had. If you like Thai food and are interested in Thai culture, this is the book for you. I also bought the Kindle version and put it on my smart phone so that I always have the recipes with me. Every recipe I have made has that authentic Thai flavor. If you are used to Mall-Food-Court Thai food you may not recognize many of the dishes in this book. These recipes are the "real deal" from the Ox Tail Tom Yum (which is delicious!!) to the variations on Som Tam and other salads. In this book, Leela gives you more than lockstep directions for a single dish; she teaches the principles behind the dish, the sauces, and the condiments so that you can feel comfortable experimenting and exploring other possibilities. My favorite aspect of this book is the quality of the writing—not usually a major factor in cookbooks. But as a thirty-year veteran of teaching writing at the college level, I value good writing. I guess that's why this is the only cookbook I ever read cover to cover for the sheer enjoyment of it. Leela's passion for Thai food and culture is evident in every page of the book. She relates memories from her childhood in Thailand with images of family life hinting at the central role that food preparation and consumption play in Thai culture. It's all part of the Thai philosophy of "sanuk" which involves the Buddhist concept of "awareness," and of "enjoying life" to the fullest. It's a more serious version of "Don't worry. Be happy." She also relates some humorous anecdotes which reflect the culture, such as her explanation of the name of the dish "Son-in-law Eggs." You simply must read that recipe! One does wish the publishers had included more photos, but the dishes are excellent with or without the visual aid. An alternative is to go to Leela's Blog at SheSimmer.com. There you will find more pictures and much entertaining reading.

Thai takeout meets authentic, regional flavors in this collection of 100 recipes for easy, economical, and accessible Thai classics--from the rising star behind the blog She Simmers. Who can say no to a delicious plate of Pad Thai with Shrimp; a fresh, tangy Green Papaya Salad; golden Fried Spring Rolls; or a rich, savory Pork Toast with Cucumber Relish? Thai food is not only one of the most vibrant, wonderfully varied cuisines in the world, it also happens to be one of the tastiest, and a favorite among American eaters. The good news is, with the right ingredients and a few basic tools and techniques, authentic Thai food is easily within reach of home cooks. Take it from Leela Punyaratabandhu, a Bangkok native and author of the popular Thai cooking blog She Simmers. In her much-anticipated debut cookbook, Leela shares her favorite recipes for classic Thai fare, including beloved family recipes, popular street food specialties, and iconic dishes from Thai restaurant menus around the world. All of Leela's recipes have been tested and tweaked to ensure that even the busiest cook can prepare them at home. With chapters on key ingredients and tools, base recipes, one-plate meals, classic rice accompaniments, and even Thai sweets, Simple Thai Food is a complete primer for anyone who wants to give Thai cooking a try. By the end of the book, you'll be whipping up tom yam soup and duck red curry that will put your local takeout joint to shame. But perhaps more importantly, you'll discover an exciting new world of Thai flavors and dishes—including Stir-Fried Chicken with Chile Jam, Leaf-Wrapped Salad Bites, and Crispy Wings with Three-Flavored Sauce—that will open your eyes to all the wonderful possibilities that real Thai cooking has to offer.

From Booklist Many ethnic cuisines seem forbidding to the home chef because exotic ingredients aren't readily available and because of the required painstaking (and time-consuming) preparations. Relax in the hands of newbie author and experienced food-blogger Punyaratabandhu, who streamlines her way to the table with popular dishes like satay, pad thai, curries, and congees, among others. Not content with simplifying instructions, she also identifies which foodstuffs can accept substitutes and which can't (like lemongrass and galangal). Even better, there's an appended list of online ordering sources for those nonmetro dwellers. The more than 100 recipes fall into one of four categories: noshes and nibbles, rice accompaniments, one-plate or bowl meals, and sweets, each with a colorful preface. With her instructions (and assurances), readers just might try oxtail soup, rice congee with pork dumplings and eggs, herb-baked cashews, and pumpkin custard. Many of the basic recipes that inform Thai cooking are gathered at the back, from steamed glutinous rice (aka sticky rice) to all types of curry paste. This is a new appreciation for a quiet cuisine. -- Barbara Jacobs "Thai has long been underrepresented in my pantry, my refrigerator and on my cookbook shelves because I never felt I had enough support to cook much beyond a beef curry made with canned coconut milk and a

commercial red curry paste. Punyaratabandhu's practical and calming tone -- plus her delicious-sounding recipes -- make me want to do much more Thai cooking." - The Chicago Tribune "I have generally found "Quick," "Easy," and "Simple" to be disingenuous labels when it comes to Thai cookbooks [...] But Punyaratabandhu seems to pull it off, coming up with recipes that are weeknight-doable yet electric with ingredients you can just about find if you try hard [...]. Shortcuts or not, they're desperately delicious." - National Public Radio