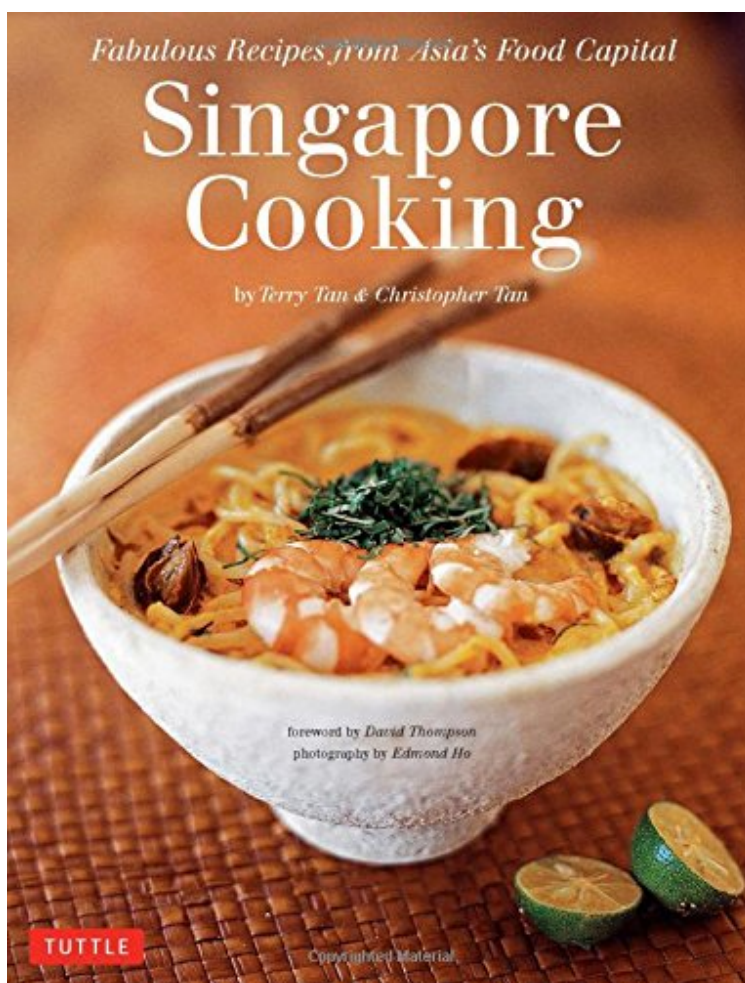


(Download pdf) Singapore Cooking: Fabulous Recipes from Asia's Food Capital [Singapore Cookbook, 111 Recipes]

## Singapore Cooking: Fabulous Recipes from Asia's Food Capital [Singapore Cookbook, 111 Recipes]

*Terry Tan, Christopher Tan*  
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**Terry Tan, Christopher Tan : Singapore Cooking: Fabulous Recipes from Asia's Food Capital [Singapore Cookbook, 111 Recipes]** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Singapore Cooking: Fabulous Recipes from Asia's Food Capital [Singapore Cookbook, 111 Recipes]:

3 of 3 people found the following review helpful. One of the best cookbooks for Singaporean cuisine By Lynn Very nice full page photos of Singaporean food and pretty authentic recipes. A good volume to give to people interested in South East Asian cuisine, or other Singaporeans who are away from home and miss the food terribly. Instructions are easy to follow, but not all the ingredients are readily available. Many recipes also require a special stock or sambal that has to be prepared before-hand in bulk. Singaporean cooking usually requires many ingredients and quite a bit of

effort, so it's not recommended for those who are looking for recipes for quick, fuss-free dinners. 0 of 0 people found the following review helpful. No Need to Pack a Bag - Bring Your Palate to Singapore By Michael Nixon If you didn't already know about world food hotspot known as Singapore then this book will make it clear that Singaporeans are nurtured by a great range of magnificent dishes prepared with great skill. Centuries before the pan-Asian restaurant was invented the domestic geniuses and street vendors of Singapore had perfected the mix. Can't fly there today or even next week? Then you need this cookbook right away. The authors have selected fine dishes and their recipes are clear, instructional and very well designed. My sole gripe? I can't easily source fresh pandanus leaves, fresh galangal and some other ingredients. However, that leaves a gap for me to play with the tastes and develop a new spin on the flavour. 1 of 1 people found the following review helpful. Easy to follow By L. C. McClure I got this for my Kindle and really like it. The hardest part is finding the ingredients here in Memphis. I can never get the dishes to come out like the street vendors in Singapore but they are good.

Prepare delicious and authentic dishes with this easy-to-follow Singapore cookbook. An abiding Singaporean passion, food is a central part of life on this multicultural island quite simply because there's so much of it that's so good! Singapore Cooking, featuring a foreword by James Beard Award-Winner David Thompson, is a fabulous collection of beloved local classics, including the most extraordinary Chicken Rice and Chili Crab you will have ever eaten, as well as less common but equally delightful dishes, such as Ayam Tempura (Spicy Sweet-and-Sour Stir-Fried Chicken) and Nasi Ulam (Herbal Rice Salad). The recipes are well written, easy to follow, and accompanied by beautiful color photographs. With this Singapore cookbook by your side your acquaintancemdash;or re-acquaintancemdash;with Singapore food promises to be an exciting and mouthwatering experience. Authentic Singapore recipes include: Bergedel Potato Fish Cakes Sop Kambing Spiced Mutton Soup Malay-style Nasi Goreng Fried Rice Laksa Rice Noodle Soup Sambal Roast Chicken Hainanese Pork Chops Devil Curry Singapore Chilli Crab Fish Moolie in Spicy Coconut Sauce Beansprouts with Tofu Pumpkin with Dried Prawns Kueh Dadar Coconut Filled Pancakes

"The recipes are well written, easy to follow, and accompanied by beautiful color photographs. With this Singapore cookbook by your side your acquaintancemdash;or re-acquaintancemdash;with Singapore food promises to be an exciting and mouthwatering experience." mdash;AngSarap blog "[hellip;] Singapore Cooking is a must own for any serious S.E. Asian cuisine aficionado. The recipes, which reflect influences from Southeast Asia, China and India, are a hodgepodge of curries, stir fries, noodle and rice dishes, soups and sauces." mdash;The Spiced Life blog "[hellip;] has 111 recipes with beautiful photographs." mdash;Crafty Moms Share blog About the Author Terry Tan is a leading cooking teacher, consultant and historian. He also writes and broadcasts regularly on Asian and Oriental food and cooking. Christopher Tan is a writer, editor, food consultant, and photojournalist who regularly contributes articles, recipes and pictures to several magazines in Asia. Edmond Ho is a noted food, travel and lifestyle photographer based in Singapore.