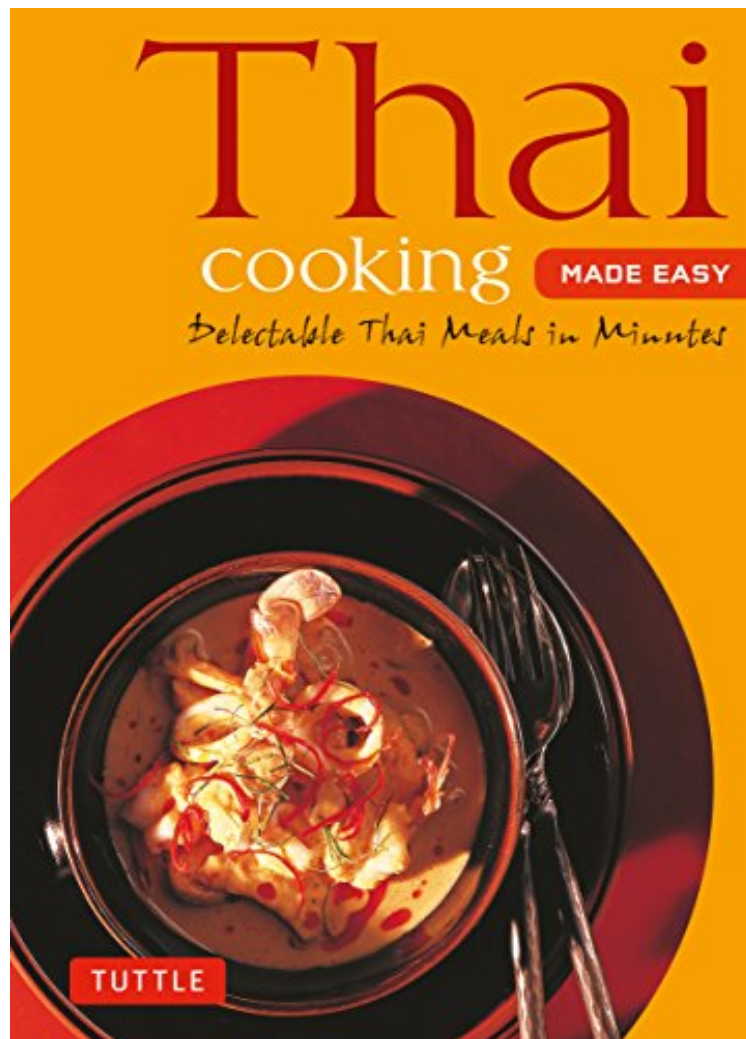


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review helpful. Nice recipes, easy to follow. By Laura Great easy to follow recipes, explanations on Thai Spices and very lovely photographs of what the dish is supposed to look like. I particularly like the Crying Tiger recipe. I would recommend this book for beginners of Thai cooking.

Thai Cooking Made Easy brings over 60 magnificent Thai dishes into your kitchen. From fiery hot soups to tangy seafood dishes, this book captures the savory tastes and heavenly flavors of Thai cuisine. Step-by-step recipes show you how to make evergreen Thai dishes such as tom yam soup, pineapple fried rice, and jub chai (mixed vegetables stew). More than 60 full-color photographs bring each dish to life on the page, with flavorful sauces, delicious salads, tempting main dishes and sinful deserts making this the perfect introduction to Thai cuisine. The important elements of this Thai cookbook—the straightforward recipes, careful ingredient listings, and step-by-step instructions—will have you cooking up a Thai culinary storm in no time at all! Authentic Thai recipes include: Crispy Shrimp Cakes, Hot and Sour Shrimp and Lemongrass Soup, Spicy Squid Salad, Grilled Lobsters with Basil Garlic Sauce, Green Curry Chicken, Crying Tiger Beef Steak, Stir-fried Rice Noodles with Vegetables, Sticky Rice with Grated Coconut Topping