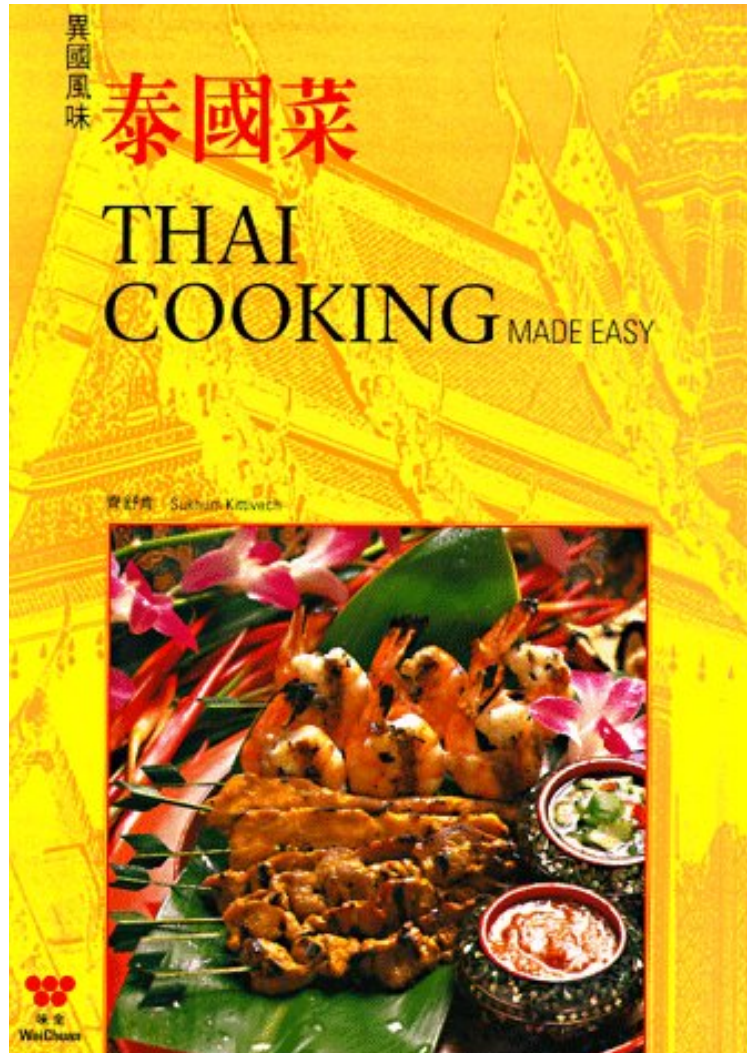



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## Thai Cooking Made Easy (English and Chinese Edition)

*Sukhum Kittivech, Wei-Chuan Publishing*  
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**Sukhum Kittivech, Wei-Chuan Publishing : Thai Cooking Made Easy (English and Chinese Edition)** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Thai Cooking Made Easy (English and Chinese Edition):

0 of 0 people found the following review helpful. add to your other books, but not the only one to have. By PF Written in two languages, and not so clearly written, if you are accustomed to straight forward recipes. These recipes are or seem to be original cultural dishes, but needs some interpretation by the chef. Not for the beginner. 0 of 0 people found the following review helpful. Best Thai By OAH My all time favorite Thai cookbook. This is my third copy. I wish all cookbooks were written like this. Easy to follow, and if you live in LA or Dallas you can find all the ingredients without a problem. I have to make my own fresh rice sheets here. 0 of 0 people found the following review helpful.

Good book for what it is. By Customer I really like this cookbook, which is full of simple recipes that are illustrated very well, broken down very well, and end up tasting good. It's not perfect. To me it doesn't come off as totally authentic, some recipes in particular come off as a Thai-ish version of Chinese favorites (I'm looking at you, fish-fragrant eggplant, although to be fair it's a great dish). Sometimes I find it a little bland, which is easy to adjust once you have a hang of the recipe. But it still calls for galangal, fish sauce, palm sugar, etc., which puts it above a lot of other Thai cook books. Anyway I learned a variety of easy dishes that I really enjoyed, and learned to appreciate something of the subtleties of cooking Thai from this book. I'm making my way through it and plan to eventually graduate on to another cookbook which is more involved more authentic.

Famous for its exotic flavors and aromas, Thai cuisine offers culinary delights too numerous to describe. Suffice to say that the blending of the cuisines of the Chinese, Indian, Indonesian and Vietnamese cultures produces the delightful mouthwatering contrasts of sweet, sour, and hot spicy tastes. Master chef, Sukhum Kittivech, the owner of the popular Chan Dara restaurants, has selected 100 authentic and popular Thai dishes that are sure to please the palates of those who partake of the exotic dishes. Among the recipes offered are Pad Thai, Beef Panang, Shrimp Pineapple Curry, Chicken Coconut Soup to Fried Bananas and more. Most of the recipes are very easy to follow, with special sections on frequently used ingredients, seasonings, condiments and special sauces. All recipes are accompanied by full color pictures to assist the reader in proper dish presentation. This is an essential addition to *Wei-Chuan's International Cuisine Series*, and a *must have* to the amateur as well as serious cooking aficionado.

Language Notes: Chinese, English From the Publisher *Thai Cuisine Made Easy* offers many authentic and popular, easy to follow Thai dishes. All procedures and steps for cooking are clearly presented in a succinct and cogent manner, utilizing contemporary home cooking methods anyone can follow. Each recipe has precise measurements and simplified kitchen tested procedures. However, readers are offered the flexibility to adjust any recipe to their individual preferences. Finally, the bilingual text provides for a broad community of interest. From the Author Sukhum wishes that you will enjoy the wide range of carefully selected modern and traditional recipes in his cookbook, with the knowledge that each dish can easily and successfully prepared at home.