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From Brand: Publications International : Thai Cooking More (Plus Chinese, Japanese Korean) by Louis Weber (2005) Spiral-bound before purchasing it in order to gage whether or not it would be worth my time, and all praised Thai Cooking More (Plus Chinese, Japanese Korean) by Louis Weber (2005) Spiral-bound:

0 of 1 people found the following review helpful. excellent seller! AAAAA+++++By Donna CassiseAwesome seller! Even had phone contact to discuss some recipes that were in the book. Top notch! Highly recommend3 of 3 people found the following review helpful. Really Love This Book!By Lynn EllingwoodI love this book! The recipes are simple and easy to make. I lived in Thailand and love Thai food. This isn't authentic Thai but close and includes ingredients that can easily be obtained in an American grocery store. The essential ingredients in Thai food that can't be replicated is fish sauce and thai chilies. Those can't be replaced easily. Some vegetarian restaurants would use soy sauce instead of fish sauce and chilies could be omitted but don't taste the same. I have to laugh at the photos of the Thai food containing spaghetti or linguine. I understand that they can be used but it's funny to see. Still I like that everyday ingredients can be used for Thai food. There are other foods here. They come from Korea and Japan and what the author states as Pan-Asian food. It is all presented very attractively here and I love the photos. I use the book not only for cooking but for my classroom. Many of my students come from China, Japan and Korea so they like to see their foods presented and can show them to me while discussing their foods. I can also show them Thai food and discuss my time in Thailand.2 of 3 people found the following review helpful. Thai Cooking Simple Enough for Home Use!By Mimi HillerWe love Thai food, but so many cookbooks are filled with recipes using ingredients you probably

have to get from Thailand. I adore this book. Lots of creative dishes with true Thai flavor using ingredients I can get at most supermarkets. And best of all, lots of beautiful color pictures so I can see what it should look like when I'm done...or entice me to make them when I'm looking for ideas for dinner!

Thai Cooking More guides you with simplified recipes for classic dishes, such as Pad Thai and Thai Satay Chicken Skewers. You'll find tips on cooking jasmine rice, using coconut milk and much more.