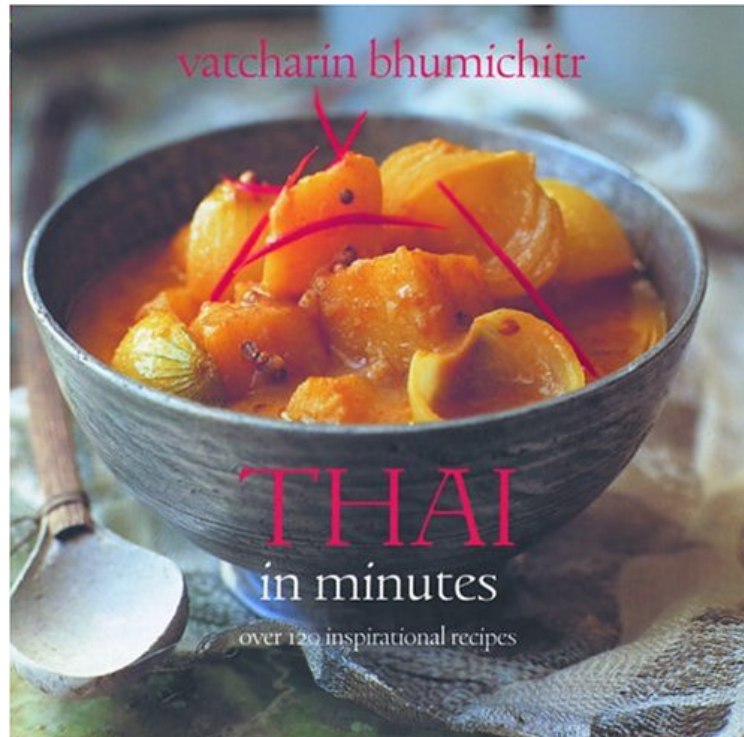


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Thai in Minutes: Over 120 Inspirational Recipes

Vatcharin Bhumichitr

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Vatcharin Bhumichitr : Thai in Minutes: Over 120 Inspirational Recipes before purchasing it in order to gauge whether or not it would be worth my time, and all praised Thai in Minutes: Over 120 Inspirational Recipes:

0 of 0 people found the following review helpful. One of my favorites! By Shana This is a great cook book and was my first Thai Cookbook. I would have been lost without it. I would say that most of the recipes take much longer than she suggests but once you get the hang of Thai cooking you can become proficient with this book. LOVE IT 2 of 4 people found the following review helpful. I shouldn't have bought this book By SNMB This "cooking" book is a total disappointment. It has beautiful pictures, that's all. The recipes are false. Or they lack an ingredient or they give false quantities. Following the recipe print on page 25, you will never get "crab and coconut cakes" but "crab and coconut liquid"! The "beef with bean sprout" page 66 has no taste. The only "inspiration" this book gave me is to look for another one. One more like "The best of Vietnamese Thai cooking" by Mai Pham, that I use for many years with great success. 1 of 3 people found the following review helpful. IT'S A TASTY FORMULA By Marty Martindale THAI IN MINUTES Over 120 Inspirational Recipes By Vatcharin Bhumichitr Photography by Margtin Brigdale and Somchai Phongphaisarnkit Published by Laurel Glen, San Diego, California The beautiful book is also a cultural experience when you read about gracious Thai entertaining. Actually, Thai cuisine uses a narrow range of ingredients. However these complement the main ingredients so, each recipe becomes distinctively unique. The author gives you the chance to make or purchase red, dry or green curry paste. Each takes about 8 minutes and are mashed using a mortar and pestle. Likewise he also goes into some detail to distinguish rice (khoa) in its three forms: Boiled, Crispy and

Sticky/Steamed Sticky. This handsome book carries you from its interesting introduction and a section on Thai ingredients on to Appetizers, Salads, Soups, Curries, Main Dishes, Noodles Rice, ending with Fruits, Desserts and Drinks. Here's a preview of some of the recipes: * Oysters with Spicy Dressing (Hoy Nang Lom Manow) is simply oysters dressed with lime, sugar, garlic and green chilies. * Broiled Spicy Sliced Steak (Nua Nam Tok) is a combination of lettuce, cucumber, radish, cilantro broth fish sauce, lemon juice chili power, sugar shallots and brown rice. * Steamed Scallops with Garlic (Hoy Nung Kratiem Jeow). This is a mixture of oil, garlic, chilies, soy sauce, ginger, sugar, scallions and cilantro. * Pork with Fruit and Peanuts (Ma Ho), combines tangerines, oil, garlic, shallots, fish sauce, sugar, chilies and roasted peanuts. * Mango Salad with Cashews (Yam Manuang) is fruit and nuts mixed with green chilies, shallots, sugar, garlic, and lemon. * Cucumber and Shrimp Salad (Yam Taeng Gwa). Try this by mixing in shallots, red chilies, tomato, fish sauce, lemon juice, sugar and roasted sesame seeds. * Corn and Shrimp Soap (Gaeng Chuc Koapot) is broth with creamed-style corn, an egg, fish sauce, soy sauce and cilantro. * Ground Port and Mushroom Soup (Gaeng Chuc Moo Sap). Mix peppercorns, garlic, cilantro roots, broth, dried mushrooms, fish sauce, light soy and scallions. * Beef with Asparagus and Oyster Sauce (Nua Pad Nam Man Hoy) is garlic, oyster sauce, fish sauce, sugar and white pepper. * Fried Rice with Chicken and Curry Powder (Khoa Pad Karee Gai) calls for curry power, rice, soy sauce, fish sauce scallions and onion. Enjoy new adventures in Thai cooking for your family and friends.

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