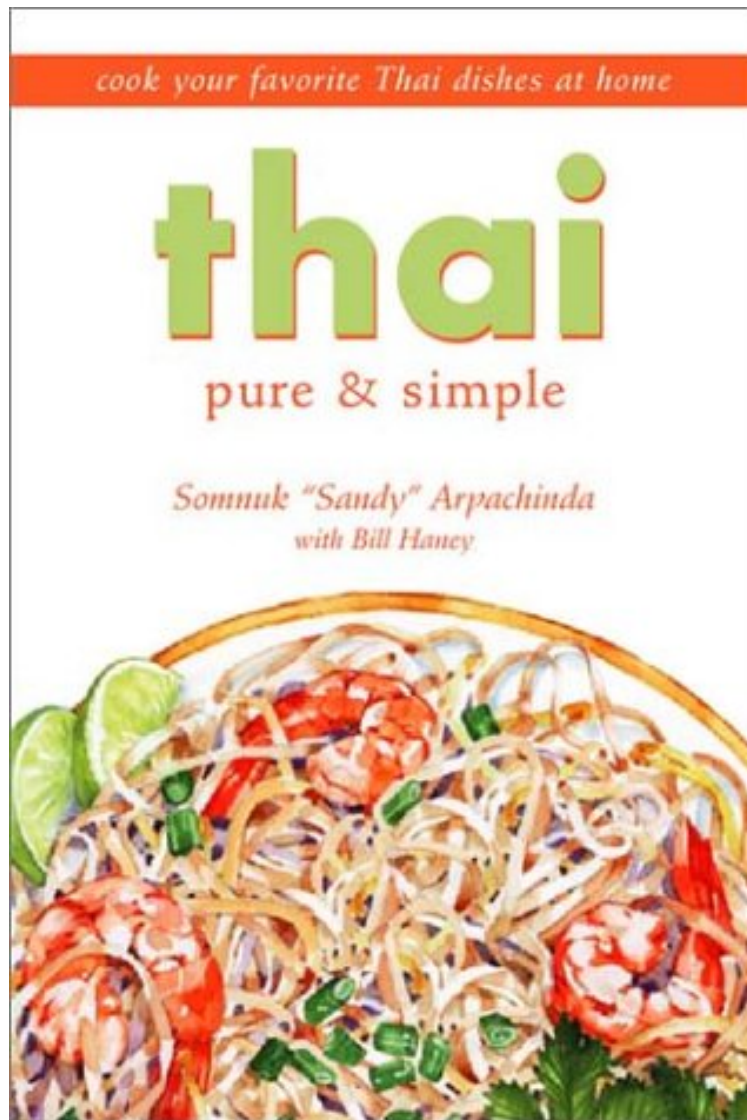


## Thai Pure Simple

Somnuk Arpachinda

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**Somnuk Arpachinda : Thai Pure Simple** before purchasing it in order to gage whether or not it would be worth my time, and all praised Thai Pure Simple:

0 of 0 people found the following review helpful. Its arranged nicely at leastBy W.M. HamiltonLove this restaurant, but some of the recipes seem off. The peanut sauce (which the recipe makes enough to feed an army) tastes nothing like the what you get in the restaurant.0 of 0 people found the following review helpful. Great Thai cookbookBy B. J. KangGreat recipes but it did not include what hot sauce they use to make the kow pad when ordered spicy hot. Love the restaurant at 19 Garfield in Michigan they make the very best kow pad.10 of 11 people found the following

review helpful. Great title for a great book! By Vinegar Bill Somnuk Arpachinda's book is as delightful and user-friendly as it is well-named. Anyone who wants to prepare Thai dishes that are true to the cuisine, that taste like their favorites in their preferred Thai restaurants, and who wants to do it simply and quickly at home must have this book. A great deal of effort must have gone in to converting restaurant recipes for home use while staying true to the traditions of Thailand. Mrs. Arpachinda was trained in Thailand, launched the first Thai restaurant in Michigan and now operates four successful sites and so she knows whereof she writes. The brief articles, comments, and insights add a nice dimension and give the reader a feel for the culture from which this fascinating cuisine derives. If you have only one Thai cookbook, this should be the one.

In *Thai Pure Simple*, Somnuk "Sandy" Arpachinda shares the secrets that have made her the "mother of Thai cooking" in Michigan. This exciting new book presents recipes for dishes that have delighted thousands of regular customers to Sandy's restaurants in the northern suburbs of Detroit. Presents more than one hundred recipes for the exotic, nutritious, and pleasing tastes of Thailand. And all recipes are customized for the home chef so they can be made simply and quickly with ingredients that are readily available. *Thai Pure Simple* also includes descriptions of Thai ingredients, tips on how to use them, and nuggets of advice from a restaurateur who is an outstanding chef in her own right. Plus you'll find insights into Thai traditions, legends, and history.

About the Author Somnuk "Sandy" Arpachinda and her husband, Montree, founded Bangkok Cuisine in 1983, introducing diners in metropolitan Detroit to the delights and taste thrills of Thai cuisine. Not only did Bangkok Cuisine become one of the most popular Thai restaurants in the Midwest, it spawned three additional Thai restaurants owned and managed by the Arpachinda family. Sandy was born in Bangkok and learned Thai cooking in Thailand from master chefs.