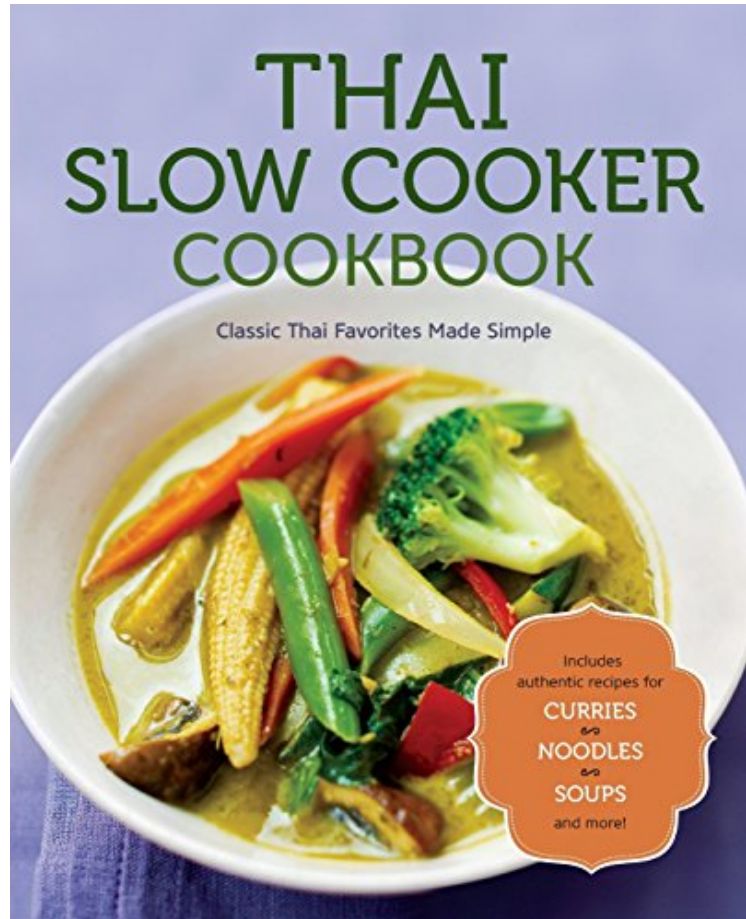


(Download pdf ebook) Thai Slow Cooker Cookbook: Classic Thai Favorites Made Simple

Thai Slow Cooker Cookbook: Classic Thai Favorites Made Simple

Rockridge Press

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Rockridge Press : Thai Slow Cooker Cookbook: Classic Thai Favorites Made Simple before purchasing it in order to gage whether or not it would be worth my time, and all praised Thai Slow Cooker Cookbook: Classic Thai Favorites Made Simple:

49 of 49 people found the following review helpful. I've only tried one recipe from this book, Curried ...By DCapI've only tried one recipe from this book, Curried Kabocha Coconut Soup (didn't have access to kabocha so I used acorn squash). I personally didn't fall head over heels for it, but the folks that did said that it reminded them of lobster bisque. I will make it again, but I will cut down the 3/4 cup of dried shrimp to 1/4, was just a little fishy for my taste. The gal that owns the local Asian market flipped through the book and thought all the recipes looked solid. Can't wait to try another one!Something to think of before buying this book...do you have access to the ingredients? I've made a list of some of the more difficult items that you will need (we found all of them at our very small Asian market and most are only needed if you are going to make your own curries).Lemongrass stalksGalangal (we found frozen)Shrimp

PasteDried ShrimpTurmericrootThai BasilPalm SugarTamarind (Paste or Water)Fish SauceHope this helps.0 of 0 people found the following review helpful. Great slow cooker bookBy TiffanyWhiteWhat I enjoyed most about this book was that it was easy to follow. The recipes are laid out well, very descriptive and worded so that any cook at any level can make them. There are recipes in here that someone easing into Thai meals can start out with, up to very intense Thai dishes that may require a little getting used to. Also included is a conversion table, which can help a lot. I received this kindle book at no charge in exchange for my honest opinion, and would overall recommend this cookbook to anyone who loves to use their slow cooker.2 of 3 people found the following review helpful. Really great recipes! If you like authentic Thai food rather ...By Joshua AvinReally great recipes! If you like authentic Thai food rather than the Americanized version that most of us are used to then give this book a try. This book also gives you a lot of background on Thai food and the cooking techniques before the recipes even start. The recipes don't start til page 35. The only complaint that some might have is that there is no pictures with the recipes. Some people, myself included, like to have a picture to compare our cooking with when were done. I don't feel that that is worth knocking a star off for but it would make the book "complete" in my opinion. So Ill rate this book at 5 stars because I can't give it a 4.5

All Your Thai Favorites at the Push of a Button Want to make a classic Thai curry without having to keep a watchful eye? Are you looking for a simple way to create restaurant favorites like Pad Thai in your own kitchen? With the Thai Slow Cooker Cookbook, you can enjoy fresh and flavorful Thai dishes at home with the convenience of your slow cooker. Why slow cook? Slow cooking consolidates steps, takes out the guesswork and infuses dishes with flavor--no need to wait a day or two for the dish to rest. Got the goods? Stock your pantry the Thai way with a list of essential ingredients and shopping tips for hard-to-find ingredients. Short on time? All the slow cooker recipes in this book prep in 20 minutes or less. Craving Thai sides? Supplement your slow-cooked meals with recipes for classic Thai sides, like papaya salad, chicken satay, and curry puffs. Dietary restrictions? With a mix of dishes great for omnivores and vegetarians alike, labels also indicate if a recipe is soy-free and/or nut-free. Today's busy world can make getting a healthy and satisfying meal on the table a challenge. Skip the wait for takeout and come home to wholesome Thai food, cooked by you, for you. Recipes include: Curried Kabocha Coconut Soup, Thai Sticky Wings, Massaman Sweet Potato and Tofu Curry, Chicken Red Curry, and Sweet Pork

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