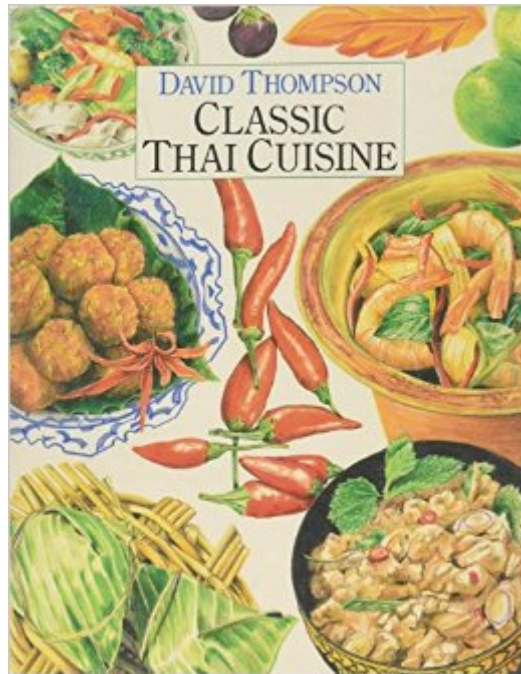


The book was found

# Classic Thai Cuisine



## Synopsis

A celebration of the Thai people and their cuisine, this unusual approach to Thai cooking discusses the important role history and culture have played in the development of Thai food. Emphasizes light and healthy dishes. Includes advice on buying ingredients, storage, and substitutes. Full-color illus.

## Book Information

Paperback: 142 pages

Publisher: Ten Speed Press (September 1, 1993)

Language: English

ISBN-10: 0898155630

ISBN-13: 978-0898155631

Product Dimensions: 0.5 x 7.5 x 9.5 inches

Shipping Weight: 1 pounds

Average Customer Review: 4.8 out of 5 stars [See all reviews](#) (8 customer reviews)

Best Sellers Rank: #258,928 in Books (See Top 100 in Books) #36 in [Books > Cookbooks, Food & Wine > Asian Cooking > Thai](#) #3023 in [Books > Cookbooks, Food & Wine > Regional & International](#)

## Customer Reviews

This was my 8th Thai cookbook, when I thought it unlikely there was much else for me to learn. Little did I know! The book is laid out beautifully, with (mostly) one recipe to a page. There are no photographs, but the gorgeous illustrations by Helen Semmler more than make up for them. Each recipe is preceded with a short, instructive commentary. The recipes themselves ... if you are the type of person who, when in a new restaurant, will look for a dish you are not familiar with and smile broadly when told: "Oh, you wouldn't like that," then you MUST track down a copy of this book. There are more unusual and unique dishes, and new tastes, in this slim volume than in all the rest of my Thai cookbooks together. This is my textbook when I teach Thai cuisine. I used to feel like an impostor when Thai natives would sometimes take my class - not any more! I just lead off with "Nam Prik Kai Kem" (relish of salty duck eggs with fresh vegetables - it might take you several years to acquire a taste for it) to establish my credentials. Especially interesting are the primitive dishes, like Gaeng Som Pla Tua Fak Yaew (sour orange curry with snake beans), that date from before chilies were introduced to Thailand by the Portuguese. It is fascinating to make some of the historical dishes completely authentically -- without chilies and using only pepper for heat. One particular Royal Thai appetizer, Saeng Wa Gung Pao, aptly described by Mr. Thompson as: "the

quintessence of good Thai food," is the single finest dish I have ever made - well worth the trouble of tracking down the ingredients. Royal Thai cuisine is not yet well known in America, which is a crying shame.

[Download to continue reading...](#)

THAI FOOD - VEGAN THAI RECIPES: VEGAN THAI RECIPES FOR THE SLOW COOKER - FRESH THAI FOOD VEGAN RECIPES FOR THE SLOW COOKER (VEGAN THAI SLOW COOKER - THAI FOOD VEGAN RECIPES Book 1) Thai Cooking: Easy Thai Recipes for Beginners - Simple Asian Recipes for Starters (Thai Food for Dummies - Simple Thai Dishes at Home Book 1) The Ultimate Thai Cookbook: Thai Cuisine Made Easy (Thai Cooking Recipes) Thai Food: Top 50 Most Delicious Thai Recipes [A Thai Cookbook] (Recipe Top 50s Book 130) RECIPES:THAI FOOD: VEGETARIAN: MOUTHWATERING THAI VEGETARIAN RECIPES (Vegan, Vegetarian Quick Easy Reference): Child Approved Simple Recipes, Fusion ... Special Diet Special Occasions) Traditional Thai Cookbook - 27 Quick and Easy Thai food Recipes: Learn Thai Cooking to Cook Like an Expert Thai Cooking: Cook Easy And Healthy Thai Food At Home With Mouth Watering Thai Recipes Cookbook The Thai Slow Cooker Cookbook: Homemade Thai Cooking with Easy Thai Food Recipes Modern Thai Food: 100 Fabulous Thai Recipes for Contemporary Cooks [Thai Cookbook, 132 Recipes] Hot Thai Kitchen: Demystifying Thai Cuisine with Authentic Recipes to Make at Home Simple Thai Food: Classic Recipes from the Thai Home Kitchen Thai Slow Cooker Cookbook: Classic Thai Favorites Made Simple Totally Thai: Classic Thai Recipes to Make at Home Classic Thai Cuisine Classic Hungarian Goulashes: Deliciously Decadent Hungarian Cuisine(hungarian recipes, hungarian recipe book, hungarian cookbook, hungarian cooking book, hungarian books, hungarian cuisine, hungarian Thai Takeout Cookbook: Favorite Thai Food Takeout Recipes to Make at Home Thai Cooking: The Ultimate Thai Cooking Cookbook with Experienced Chef: Enjoy The Top Rated Recipes Thai Recipes: Flavor Filled Thai Recipes For Everyone (Everyday Recipes) Thai Slow Cooker Cookbook: Delicious Thai Slow cooker recipes you can make at home - Food without the Hassle! Thai Cooking Made Easy: Delectable Thai Meals in Minutes (Learn to Cook Series)

[Dmca](#)