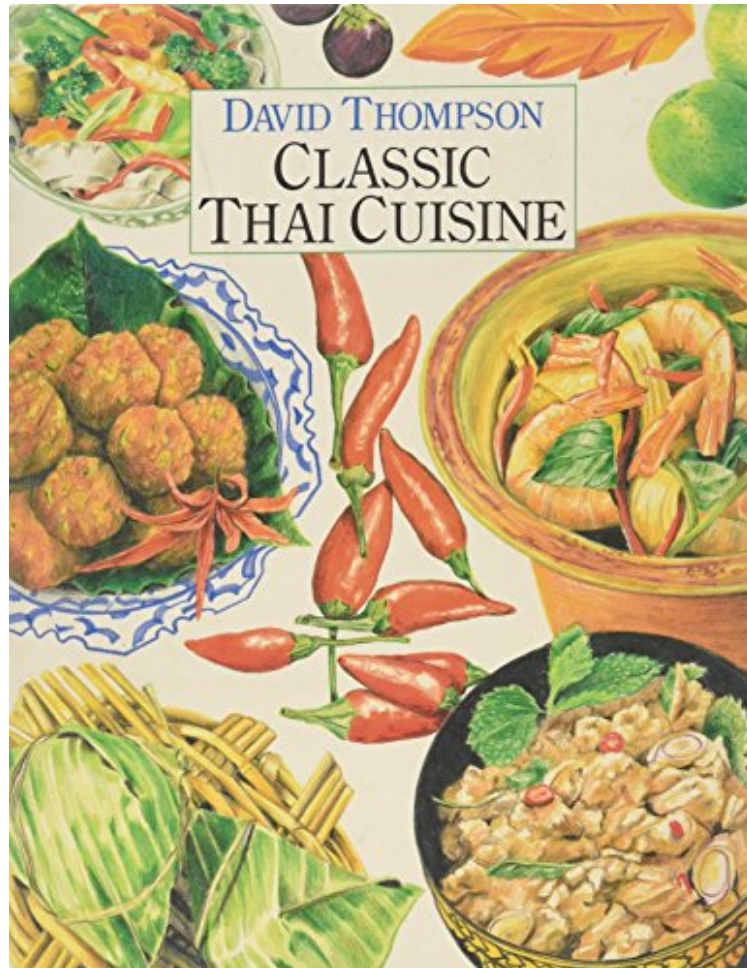


[Read now] Classic Thai Cuisine

Classic Thai Cuisine

David Thompson

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#939065 in Books Ten Speed Press 1993-09-01 1993-09-01Ingredients: Example IngredientsOriginal language:EnglishPDF # 1 9.50 x 7.50 x .50l, #File Name: 0898155630142 pages | File size: 58.Mb

David Thompson : Classic Thai Cuisine before purchasing it in order to gage whether or not it would be worth my time, and all praised Classic Thai Cuisine:

0 of 0 people found the following review helpful. Excellent Thai cookbook, great variety of recipes in a small volumeBy nycmedstudentI bought this cookbook about a year ago because my bf and I love Thai food but we don't have that much experience cooking it. I bought this book because wasn't sure how much we might use his big book (bf cooks almost exclusively from magazines and hadn't used the HUGE WS Thai cookbook I bought him). If you are interested in learning how to cook very good Thai food but would like some recipes beyond what you get at your local Thai restaurant (many of those are in here too though), this is a great book. We have made at least half a dozen recipes and all came out AMAZING. I couldn't believe how well the Thai beef salad came out, and the omelette recipe was great too.One word of caution, however, if you do not like seafood, this might not be a great cookbook for you (but then again, so won't most other Thai cookbooks...) since there are lots of recipes based around seafood. We haven't

made too many of these seafood recipes. I am from the West Coast and so I don't really trust the quality of the seafood here in NYC, but the few shrimp recipes we made came out great. All in all, this is a great introductory Thai cookbook. As others have mentioned, there is good background information, and the recipes themselves are excellent. If you live in a place like NYC and have limited shelf space for books, this cookbook is well worth the very small amount of linear space it will take up on your bookcase shelf. 1 of 1 people found the following review helpful. The real deal, but be prepared to hunt for ingredients. By Diana We have had a lot of fun spending a weekend hunting down ingredients in asia town, local vendors, and specialty food shops to make an Sunday night authentic Thai feast using this book. If this does not sound like your particular brand of leisure this book is not for you. The dishes are reminiscent of Taw Vigsittaboot's cooking at Thai X-ing in DC - to qualify that statement it is the highest complement I could give to a dish. The fact that this book has helped me relive some of that food euphoria keeps it on the top of the heap in our house despite the considerable effort needed to procure ingredients. A GREAT FIND! Thanks David! 4 of 4 people found the following review helpful. Simply recipes. By G. Bigelow As far as simply the recipes go this is an adequate recipe book. But knowing and appreciating David Thompson's writings I was hoping for some Thai anecdotes to accompany the recipes. Sadly there is nothing but the ingredients and instructions. I write this review in case someone else is considering the book for similar reasons. The book itself meets it's description.

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.

From Booklist The contrasting tastes and textures of dry, wet, sour, sweet, hot, mild, crisp, and soft, which comprise Thai dishes, have given this cuisine an increasing popularity in the U.S. Thompson presents classic recipes in three main sections, with appetizers given a separate chapter, followed by snacks and noodles and finally main dishes and desserts. There is very little repetition; each unique recipe contains new and useful background about ingredients, a history of the dish, serving suggestions, and a lively watercolor illustration. Both the English name and the authentic name are given for each dish. The glossary is quite complete, with lengthy explanations about selection, freshness, substitutions, and preparation. This flexible cuisine with its wonderful balance of flavors and textures is well served by the format presented here, useful for both beginner and the more experienced cook. Iva Freeman