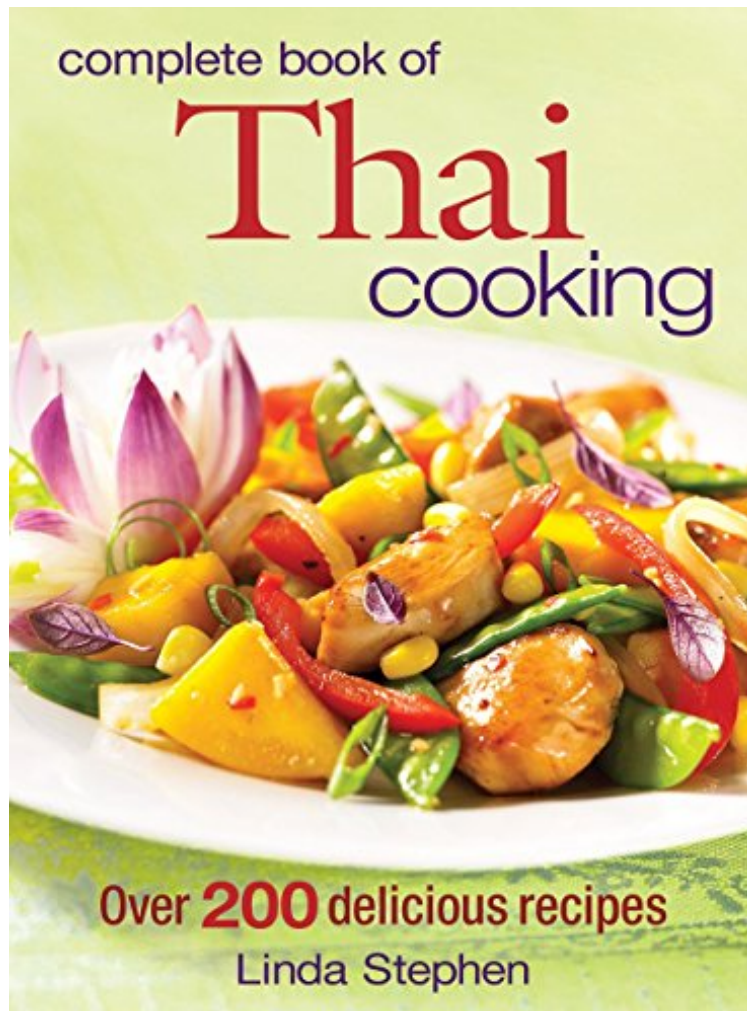


[Free read ebook] Complete Book of Thai Cooking

Complete Book of Thai Cooking

Linda Stephen

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Linda Stephen : Complete Book of Thai Cooking before purchasing it in order to gage whether or not it would be worth my time, and all praised Complete Book of Thai Cooking:

0 of 0 people found the following review helpful. Great cookbook. Can't recommend it enough!By donnacooksCooking my way through this great cookbook. I took it out of the library first and after a few recipes I knew I had to have it. Every recipe has been great and I'm a retired chef so I can vouch for the flavors and easy to read directions. I never get tired of Thai food and these recipes are better than most Thai restaurant lid.1 of 1 people found the following review helpful. Great Cookbook!By AJIf I buy a cookbook, you know it's gotta be good.(I hate plunking down money for recipes!) However, i checked this out at the library first and right away, knew I had to have it. If you're a fan of Thai food, then this is the cookbook to buy. I must have read 20 or more Thai cookbooks before I purchased this book, but this one was the easiest to understand and replicate in an American home kitchen. LOTS of

great recipes. Great cookbook! 0 of 0 people found the following review helpful. Five Stars By Betty C. Nice Thai recipes for trying at home, all of which have delighted me so far.

Authentic Thai dishes prepared at home. Thai food is best known for its bold flavors and manages an exquisite balance of spicy, sour, salty and sweet. For home cooks who love Thai food, Linda Stephen demystifies this cuisine and readily brings its authentic flavors to family meals. Drawing on her extensive travels to Thailand, where she conducts tours and cooking classes, the author captures her love of Thai cuisine and shares her experiences. Her outstanding recipes require a minimum of preparation time, use simplified techniques, and result in colorful, fragrant dishes that seduce the senses. A sampling of these magical dishes: Starters: spring rolls with pork and shrimp; pumpkin and coconut soup Perennial favorites: green mango salad; Pad Thai; garlic shrimp Dishes to awaken the palate: chili beef with peppers; glazed spare ribs; chicken with asparagus and mint; sweet and sour scallops Curries: green curry with chicken and eggplant; tofu with red curry; massaman beef curry; stir-fried curried pork satay Vegetable side dishes: green beans with cashews and chilies; asparagus and tofu with roasted chili paste Finishing touches: sticky rice with mango; Thai iced coffee. Linda Stephen also adapts many common dishes to reflect Thai flavors, including Thai-style pulled pork and roasted chicken. In these 200 delicious and authentic recipes illustrated with lush color photography, the author's expertise truly shines.

The author has streamlined techniques and created over 200 informal, simple recipes with numerical instructions and helpful sidebars for everything from appetizers to noodles and rice to Beyond Thai. (Lois Friedman Read It and Eat, Oklahoma Public Library) In the Complete Book of Thai Cooking Linda draws on [a] wealth of experience with Thai food and culture and shares it all with us. (CookingNook.com 2011-01-31) About the Author Linda Stephen is a professionally trained chef whose recipes regularly appear in dozens of national magazines. She has written many cookbooks, including The Convection Oven Bible and 125 Best Toaster Oven Recipes, and operates her own cooking school in Cobourg, Ontario.