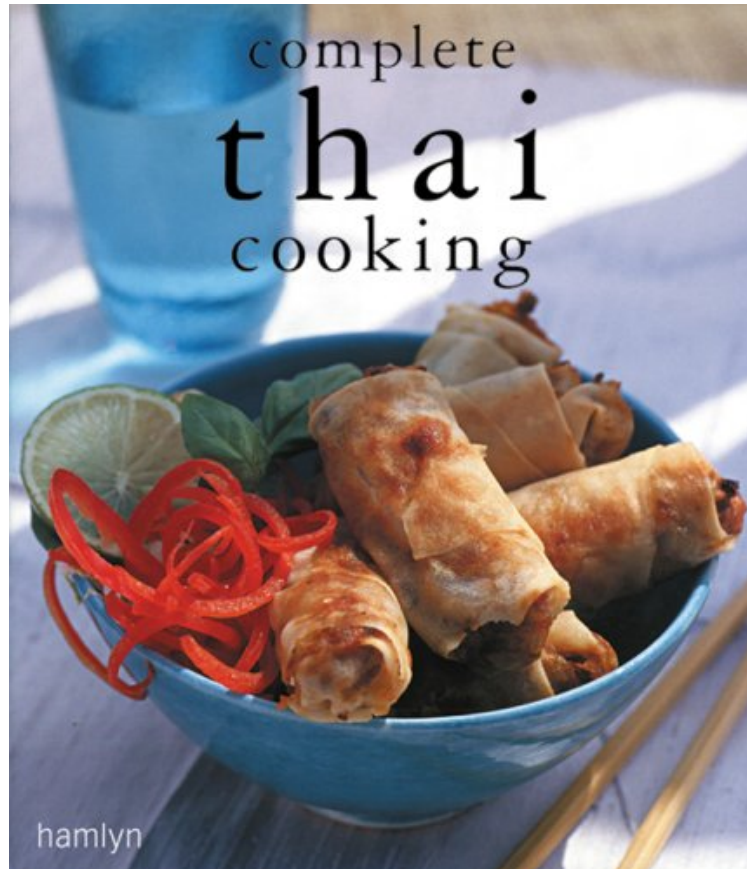


(Ebook free) Complete Thai Cooking

## Complete Thai Cooking

*From Brand: Hamlyn*

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#2779159 in Books Hamlyn 2006-08-28 Original language: English PDF # 1 .72 x 9.47 x 11.081, 2.65 #File Name: 060061574X256 pages | File size: 56.Mb

**From Brand: Hamlyn : Complete Thai Cooking** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Complete Thai Cooking:

0 of 0 people found the following review helpful. Disappointed. By Hillary The photos are beautiful, in fact that is why I bought the book. Unfortunately, the recipes are not as great. I do a lot of cooking and I could not replicate any of the recipes so that they were tasty. I found better Thai recipes on the internet that were consistently good. 0 of 1 people found the following review helpful. Complete Thai Cooking By C. Wiggins The best part about the book was the price. The menu items were varied enough, save for desserts or pastries, but the book did note that desserts are not typically a part of the Thai menu. The recipe items were presented well in picture, but the preparation instructions were difficult to follow/understand on several recipes. That being said, it was done well enough and well worth the purchase price. A solid 3 out of 5 stars. C. Wiggins 0 of 1 people found the following review helpful. Not the type of recipe book I was wanting By Customer The printing is good quality. The paper stock is very heavy. The recipes are OK. However, step by step photos would be helpful. Just seems a waste of money. Unless it is for your bookshelf, and table as an ornament. In this case, it's OK.

Authentic Thai cuisine has a rich, centuries-old tradition, and this authoritative handbook celebrates its many variations, with deft ideas for using many spices, sauces, flavorings, and styles. More than 100 recipes, most taking 15 minutes or less to prepare and cook, provide even gourmet cooks with a new range of delicious choices. The recipes start with snacks and starters, then introduce a host of multicourse meals featuring soups and salads, seafood, meat, and poultry main courses, as well as a range of vegetable side dishes and desserts. Even the names of the recipes are intriguing: Green Mango Salad, Son-in-Law Eggs, Jungle Curry Beef, Thai Fried Pie. Large full-color photos suggest mouthwatering presentations for all occasions.