

[Free and download] Cooking Thai Food in American Kitchens

Cooking Thai Food in American Kitchens

Malulee Pinsuvana

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Malulee Pinsuvana : Cooking Thai Food in American Kitchens before purchasing it in order to gage whether or not it would be worth my time, and all praised Cooking Thai Food in American Kitchens:

0 of 0 people found the following review helpful. Really cooking ThaiBy E JunkerSo, you think your going to cook Thai? You think all those cutesy cookbooks you bought are going to get you there? Well, fun reads aren't always what fine kitchen is about.Malulee Pinsuvana spent her time in DC and around big US air bases - her husband was for years the Thai air force attacheacute; to the US. She was a plenty social lady and if you know anything about the DC social scene, you know that dinner parties are the underpinning of making real political things happen, maybe the most important lobbying effort short of lining politicians' pockets. Mdme. Pinsuvana had enough national pride to recognize that you don't get authentic anything from caterers and that it shows up just that way - tasty maybe, phony certainly. She also came to understand the dilemma facing hundreds of Thai diplomats, military and business sorts needing to do exactly as she was, or at minimum wanting to find a way to make home happen here.Her three volumes are written simultaneously in Thai and English with ingredient lists, recipe detail, and commentary. I suppose if your learning to actually use the Thai language, this may be one of the best places to start, but the real magic is somewhat beyond language translation. She uncompromisingly translates between ingredients you could only take a stab at finding to those on most store shelves and tells you just exactly the effects on the dish varying from authentic and how to tweak for that. There are details for several hundred dishes and you're about to go way beyond pad Thai, satay, and tom ka.Or you can go back to you Sunset book and your epicure magazines and enjoy fancy pablum.Hey, got any rambutan? Hold the sesame seeds on mine, please.1 of 1 people found the following review helpful. Lots of secrets-very understated cover.By Dr. S.NobelDon't judge a book by its cover. This book was recommended to me by my

friend who is originally from Thailand. It's got some amazing recipes in it. Though, the layout, type and the way it's put together reminds me of something out of the 70's. 1 of 1 people found the following review helpful. I owned this book before some how my Mother got ...By David E Parsons I owned this book before some how my Mother got a hold of it and would not give it back.:) So i bought a replacement!

Wonderful Thai recipes, some with color photos. Excellent resource for Thai cuisine lovers.